DIAMOND JUBILEE

RECIPES

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DIAMOND JUBILEE RECIPES

The SISTERS of SAINT JOSEPH
SAINT PAUL, MINNESOTA

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Dedication

TO THE DEAR DEVOTED SISTERS, WHO, THROUGH THE YEARS HAVE LABORED TO MAKE COOKING ONE OF THE FINE ARTS, TO OUR FAITHFUL ALUMNAE FAR AND NEAR, TO OUR BENEFACTORS, PATRONS AND FRIENDS EVERYWHERE, TO EACH AND ALL THE SISTERS EXTEND SINCERE GRATITUDE AND EVERY GOOD WISH.

83-3122

THE DIAMOND JUBILEE COOK BOOK makes no claims to originality. It is a compilation of tried and tested recipes contributed by friends of the Sisters of St. Joseph and by members of the various alumnae of the Sisters' Schools. In a special manner the Sisters are indebted to Marian Cole Fisher for valuable suggestions and for the generous expenditure of her time proof-reading the book. Gratitude is also due to Mrs. Susan Crain, to the Misses Muriel and Helen Nolan, to the business firms whose advertisements helped to make the book a financial success, to all who so generously responded to the call for recipes.

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BEVERAGES

CHOCOLATE MALTED MILK

Malted milk powder—1 tablespoon
Cocoa—1 teaspoon
Water—¾ cup, boiling
Sugar—to taste

Mix the malted milk powder, cocoa, and water, stirring well. Boil three minutes, adding sugar if desired.

MARY WILMART

CHOKE CHERRY CRUSH

Berries and pits—crushed
Water—enough to make a thick paste

Let above stand for three days; stirring it once every day. Press through a thick cloth. Pulp not to be pressed.

Take two cups of juice to one cup of sugar, mix and put it in a jar. Keep it covered and let it stand for two weeks. Strain through cotton, and bottle. If scum rises during the two weeks skim it off.

Do not cork tightly unless you have the standard cork.

CLARET PUNCH

Simmer one pound of raisins in one quart of water for one-half an hour. Strain and add one pound of sugar, two short pieces of stick cinnamon, and the thinly shaved rind of half a lemon. Boil six minutes. When cooked, add the juice of three lemons, juice of six oranges and one pint of claret. Strain and dilute with water to suit the taste.

CURRANT PUNCH

Boil two pounds of sugar in one quart of water, for five minutes; skim and add the juice of two lemons and two oranges; strain and mix in a pint tumbler of currant jelly. Let it stand until cold. When ready to serve, add one quart of apollinaris water and the ice.

DIAMOND JUBILEE RECIPES

EGG-NOG

Beat the yolk of one egg, add one teaspoon of granulated sugar and beat until very light. Whip the white of the egg until it will stand alone and stir in lightly. Add a tablespoon of brandy or sherry, turn into a tall glass and fill with rich milk. Shake hard, return quickly to glass and grate a little nutmeg on the foaming surface.

EGG LEMONADE

Beat one egg to a froth and squeeze into it the juice of two lemons; slice the rest of the lemons with two cups of sugar and mash well. Then add the egg and juice and three pints of water.

EGG SHAKE

Three tablespoons orange juice placed in each glass; half an egg on this, and then add to each glass half an even teaspoon of nutmeg, grated. Fill with soda water and a little shaved ice. Shake well with a shaker.

FIG NECTAR

Black Mission figs—6 pounds
Sugar, cane—7 pounds
Yeast—1 cake
Water—3 gallons

Run figs through meat chopper. Mix yeast in lukewarm water; add sugar and figs. Stir once each day for twelve days. Strain and filter through felt filter.

MRS. PESCHERET

GRAPE JUICE

Place the grapes in a kettle with a little water, let them boil until they burst, then strain through a jelly bag. To every quart of sugar, boil a few moments; skim, bottle hot and seal.

GRAPE JUICE PUNCH

Juice of three lemons, one pint of unfermented grape juice, one quart of water, and one cup of sugar.

GINGER ALE PUNCH

One dozen lemons, one gallon water, when sugared to taste add two bottles of ginger ale, two of carbonated water and one pint of grape juice.

DIAMOND JUBILEE RECIPES

ICED COFFEE

Make a strong coffee in the morning, strain and set away to chill. When ready to serve, fill glasses one-fourth full of crushed ice, fill up with coffee and place vanilla ice cream or whipped cream on top.

LEMON PUNCH

Juice of twelve lemons and six oranges, two pounds of sugar, five pints of water. Have a few thin slices of the oranges floating on top. A cup of strawberries and one of shredded pineapple may be added. This will serve twenty-five people.

MINT LEMONADE

Prepare lemonade in the usual manner. Crush to a powder seven or eight fresh mints and stir into the lemonade. Wash and crush fine the desired amount of ice and put in glasses. Pour the lemonade over the ice. Serve with plain cookies.

MILKLESS EGG-NOG

Beat one egg in a tumbler and to it add one teaspoon sugar and the juice of a lemon or orange. Fill the tumbler with water.

MINT JULEP

One-half tumbler of crushed ice, one tablespoon sugar, one large bunch of freshly picked mint. Crush the mint with the ice and sugar, add spirits to taste, then fill the glass with the rest of the mint and ice.

PINEAPPLE LEMONADE

Make a syrup from one pint of water and one coffee cup of sugar and boil ten minutes. Then add one good sized pineapple grated, and the juice of three lemons. Cool, strain and mix in one quart of ice water. Sprigs of fresh mint improve the flavor.

PINEAPPLE ORANGEADE

To the juice of four seedless oranges, add the juicy parts of a medium sized pineapple, shredded fine, pour over the fruit a quart of boiling water, sweeten to taste. Set the liquid away, closely covered, to cool. Strain when cold, and serve with ice. A lovely pink color may be given to the drink by using blood oranges.

DIAMOND JUBILEE RECIPES

RURAL ALE

To one pint of boiling water, add a half cupful of black molasses, and two teaspoons of powdered ginger; stir thoroughly and chill. Serve with crushed ice.

TEA NECTAR

Two lemons, one cup of cold tea without milk or sugar, three cups of water, four tablespoons of grated or preserved pineapple; sweeten to taste and serve with cracked ice.

BREAD & hot breads

AMERICAN RYE BREAD

Set a thin sponge with white flour and any preferred yeast. When full of bubbles add the rye flour. Allow to rise once and knead down. Let rise again about half and make into loaves. Caraway seed or raisins may be added when forming into loaves. Bake about a quarter of an hour longer than white bread.

GERMAN APPLE KUCHEN

Compressed yeast—1 cake
Sugar—½ cup
Butter—½ cup
Eggs—4
Salt—½ teaspoon
Milk—1 cup, scalded and cooled
Flour—1½ cups

Dissolve yeast and 1 tablespoon sugar in luke-warm milk. Add flour to make sponge. Beat until smooth. Cover and let rise in a warm place free from draft. Add butter and sugar creamed, eggs well beaten, salt, and enough flour to make a moderately soft dough. Turn into a greased bowl, cover and set in warm place until double in bulk. Roll a quantity of dough one-half inch thick and line pie tin. Let rise 10 minutes.

Core, peel, slice apples. Press them, overlapping, on dough. Sprinkle with sugar and cinnamon. Beat egg and a little cream together. Partly cover apples. Bake.

LOUISE BUEHLER

QUICK BRAN BREAD

Water—1 cup
Milk—1 cup
Fat—3 tablespoons
Sugar—2 tablespoons
Salt—3 teaspoons
Yeast—1 cake, compressed
Water—¼ cup, lukewarm
Bran—2 cups

Scald milk and water, add salt, fat and sugar. When lukewarm, add yeast cake which has been dissolved in one-fourth cup lukewarm water. Add bran and enough wheat flour to make a stiff dough (about four cups). Knead ten minutes. Place mixing bowl in a pan of hot water, put cloth over bowl and cover pan. When dough has doubled its bulk, cut down and shape into loaves. Put in pans and let stand in a warm place until the loaves have doubled their bulk. Bake one hour in a hot oven. Sufficient for two large loaves. After putting loaves in pan, brush over with fat and cover with light cloth. Three and a half hours is about the time consumed in making this bread. All wheat flour may be used in the above recipe in place of the bran if desired.

DIAMOND JUBILEE RECIPES

SWEET BRAN LUNCHEON ROLLS

Milk—2 cups
Butter—4 tablespoons
Sugar—2 tablespoons
Sugar, brown—butter and cinnamon
—enough for paste
Bran—1⅔ cups
Yeast—1 cake, compressed
Water—¼ cup, lukewarm

Scald milk, add sugar, salt, butter and when lukewarm, add the yeast cake which has been dissolved in one-fourth cup of lukewarm water; add bran and enough wheat flour to permit you to knead the dough very lightly, for five minutes (about three one-half cups). Proceed as with bran bread until ready to put in pans. Then divide the dough in half. Roll each half to one-third inch in thickness, spread with paste, made of one part soft butter to three parts light brown sugar and cinnamon to taste. Roll up as for cinnamon rolls and cut into pieces three-fourths inch thick. Place in small sized gem pans, which have been well greased. Brush over the top with fat, cover and let rise. When light, bake for twenty minutes in a hot oven. These rolls may be made in two and a half hours. Sufficient for from three to four dozen rolls. The paste may be omitted and round light biscuit made instead by using a cookie cutter to cut the biscuits from the rolled out sheet of dough.

NUT BREAD

Flour—6 cups
Salt—2 teaspoons
Fat—2 tablespoons
Yeast—½ cake, compressed
Water or milk—2 cups
Sugar—2 tablespoons
Nuts—2 cups

Make as for any yeast bread. Set the water or milk with the sugar, half the flour and the yeast, dissolved. Let stand half an hour, then mix in the salt, fat and balance of the flour. Work on the board until blisters show in the dough. Let rise until doubled in bulk. Add the nuts and shape into loaves. Let rise in the pans and bake about forty-five minutes, in oven at 40 degrees F. You may use the whole cake of yeast as it will hasten the leavening in cold weather. If you want the bread sweeter, add more sugar when working into loaves.

OATMEAL BREAD

Oatmeal—2 cups
Boiling water—3½ cups
Molasses—1 cup
Salt—1 tablespoon
Yeast—2 cakes
Raisins—1 pound, seedless
Sifted flour to make stiff dough

Cover oatmeal with boiling water and let stand until lukewarm. Add salt, molasses and dissolved yeast. Mix thoroughly and add the flour gradually until the dough is stiff. Set in warm place to rise. When light, shape into loaves and let rise again. Brush loaves with milk and bake in a moderate oven about 45 minutes. MRS. MARY GRAHAM

DIAMOND JUBILEE RECIPES

ORANGE BREAD

Yeast—1 cake, compressed
Orange, juice—1 cup
Butter—2 tablespoons
Sugar—2 tablespoons
Flour—4 cups, (about)
Water—¼ cup, lukewarm
Oranges—2, grated rind
Salt—1 teaspoon
Egg, yolk—1

Soften the yeast cake in the lukewarm water. Mix and add to the orange juice and rind; the melted butter, salt and sugar, and egg yolks beaten lightly; then stir in flour for the dough. Knead the dough until it is smooth and elastic. Cover and set aside until about double in bulk. Divide in two pieces and shape to fit a brick loaf bread pan. When again nearly double in bulk, bake one hour.

ORANGE BREAD

Soften one cake of compressed yeast in ¼ cup of lukewarm water. Mix 1 cup orange juice, the grated rind of two oranges, two tablespoons melted butter, two tablespoons sugar, 1 teaspoon salt, 1 egg yolk beaten light. Add softened yeast cake. Stir in about four cups of flour. Knead until dough is smooth and elastic. Cover and set aside to rise until double in bulk. Divide into two pieces and shape to fit lengthwise a brick loaf bread pan. When again nearly double in bulk, bake one hour.

LOUISE BUEHLER

WHITE BREAD

Flour—3 quarts, warmed
Milk, or water or both—1 quart
Sugar—2 tablespoons
Salt—1 tablespoon
Fat—4 tablespoons
Yeast—1 cake

Mix one-third of the flour with the sugar and liquid, add the yeast, dissolved. Beat well, allow to stand one-half hour, when the top will be covered with bubbles. Work in the balance of the flour and the salt and fat. Knead until blisters will show all over the dough. Set away to double in bulk. Form into loaves unless you wish to work it down a second time. This recipe makes four to five loaves. Allow them to almost double their bulk before putting in the oven. Time for baking about forty-five minutes. Temperature 350 degrees F.

BRAN BREAD

Graham flour—1 cup
Enright's bran—1½ cups
White flour—½ cup
Salt—½ teaspoon
Sugar—1 teaspoon
Baking powder—3 teaspoons, level

Mix dry ingredients with about one and one-half cups of milk. Bake one one-fourth hours in moderate oven in bread tin.

MRS. JOHN B. MEAGHER

DIAMOND JUBILEE RECIPES

BRAN BREAD

Flour, whole wheat—3 cups
Molasses—3 tablespoons
Soda—1 teaspoon, level
Buttermilk—to make soft dough
Bran—1 cup
Salt—1 pinch
Baking powder—1 teaspoon, level

Stir all of the ingredients together. Bake about forty-five minutes in a moderate oven. This is usually baked in a buster brown tin or in a tea or coffee can, that will leave as little as possible of the surface exposed to crust over. Would prefer to make this entirely of unsifted graham flour, as the amount of bran would be about the same.

MARIAN COLE FISHER

BOSTON BROWN BREAD

Corn meal—1 cup, level, sifted
Rolled oats—1 cup, level, ground
Barley flour—1¼ cups, level, sifted
Milk, sour—2 cups
Baking powder—2 teaspoons, level
Soda—1 teaspoon, level
Salt—1 teaspoon, level
Molasses—¾ cup

Mix the dry ingredients and sift twice. Add the sour milk and molasses; mix thoroughly. Turn into three well greased cans (pound size) cover and set in steamer. Start the cooking with cold water, bring quickly to the boiling point, and steam three hours. If necessary replenish with boiling water. After steaming bake ten or fifteen minutes in a moderate oven.

BOSTON BROWN BREAD

Flour, whole wheat or graham—1/3 cup
Molasses, New Orleans—½ cup
Egg—1
Raisins—½ cup, may be added
Corn meal—¾ cup, yellow
Flour, white—1/3 cup
Milk—½ cup, sour
Soda—½ teaspoon
Baking powder—1 teaspoon

Beat the egg and add the molasses, milk and other ingredients. Put into well greased brown bread can, cover each and place them in shallow pans with about one and one-half inch of water. This recipe will make one large loaf or two smaller ones.

MARIAN COLE FISHER

BROWN BREAD

Graham flour—2 cups
Sour milk—1 cup
Molasses—3 tablespoons
Soda—1 teaspoon
Brown sugar—2 tablespoons
Raisins—½ cup

Into sour milk put molasses and brown sugar. Moisten soda with a little hot water. Add flour and raisins. Nuts may be added if desired. Bake in well greased loaf tin.

KATHRYN M. RULON

DIAMOND JUBILEE RECIPES

BROWN BREAD

Sour milk—2 cups
Molasses—1/3 cup
Shortening—2 tablespoons
Salt—1 pinch
Graham flour—2 cups
White flour—1 cup
Soda—2 teaspoons
Sugar—2 tablespoons

Sift flour into wet mixture. Bake in two loaf tins in slow oven, about thirty minutes. Nuts and raisins may be added if desired.

HELEN NAZE

BLITZ KUCHEN

Butter—1/3 cup
Flour—1 cup
Sugar—½ cup
Baking powder—1 teaspoon
Eggs, yolks—4
Milk, sweet—4 tablespoons

Cream butter and sugar, add milk, egg-yolks, sift baking powder with flour and add. Put in two layer cake tins. Beat egg-whites stiff, add one cupful powdered sugar, spread on top of cake batter, sprinkle with one-fourth pound of chopped almonds. Bake slowly.

Put layers together with custard.

Egg—1
Sugar—2 tablespoons
Milk—1 cup
Vanilla—1 teaspoon
Constarch—1 tablespoon

Serve with whipped cream.

POLLY MALLOY

BLITZEN

Beat one-half cup butter to a cream. Gradually beat in one-half cup sugar, the yolks of four eggs beaten light, three tablespoons milk, and lastly 1 cup sifted flour, sifted again with 1 teaspoon baking powder. Spread the mixture in square shallow baking pan.

Beat the whites of four eggs dry; gradually beat into them three-fourths cup sugar, and then fold in one-half cup almonds, blanched and chopped. Spread this meringue evenly over the cake mixture, dredge the top with sugar and cinnamon and bake about 30 minutes. When cold, cut into oblong pieces.

KATE BUEHLER

DATE AND NUT BREADS

Flour—3 cups
Baking powder—5 teaspoons, level
Sugar—½ cup
Salt—1 teaspoon
Egg—1
Milk—to make dough soft
Nuts—1½ cups
Dates—1½ cups

Mix in the order given, put into well greased double loaf pans or coffee cans. Let stand about ten minutes, then bake in a moderate oven. Temperature about 370 degrees F. Time about forty-five minutes.

MRS. MCDONALD

DIAMOND JUBILEE RECIPES

MER-SHA BUTTERSCOTH ROLLS

Flour, white—2 cups
Salt—½ teaspoon
Milk—¾ cup
Baking powder—5 teaspoons
Butter—½ cup
Butter—1/3 cup
Sugar, brown—¾ cup

Make dough of all ingredients except one-third cup butter and brown sugar. Flatten out dough and use brown sugar and butter to spread on dough. Roll and cut in pieces on inch thick. Bake in greased muffin tins fifteen minutes.

ORANGE BREAD

Flour—3 cups, bread
Salt—1 teaspoon
Egg—1, beaten in milk
Orange marmalade—¾ cup
Baking powder—4½ teaspoons
Milk—1½ cups
Fat—4 tablespoons, melted

Sift first three ingredients thoroughly. Pour in the milk and egg. Add the marmalade. Bake in individual bread pan about forty minutes in a moderate oven. It can be baked in a round loaf bread pan. The orange bread mixture may be dropped into muffin pans. Makes one dozen. Bake muffins about twenty-five minutes. MARIAN COLE FISHER

ORANGE BREAD

Flour—3 cups
Salt—to taste
Milk—1 cup
Butter—
Baking powder—2 teaspoons
Egg—1
Oranges, rind—3

Cut rind of three oranges in tiny strips. Cook in water until tender. Drain. Add one cup sugar and cook until rind is candied. Cool and add to butter. Bake in moderate oven. MRS. THEODORE CHRISTIANSON

QUICK NUT AND DATE BREAD

Flour—3 cups
Sugar—½ cup
Milk—
Baking powder—5 teaspoons, level
Salt—1 teaspoon
Dates or nuts—1½ cups

Mix in the order given, put into well greased double loaf pans or coffee cans. Let stand about ten minutes, then bake in a moderate oven. Temperature about 370 degrees F. Time about forty-five minutes.

DIAMOND JUBILEE RECIPES

WHITE NUT BREAD

Sugar—½ cup
Egg—1
Salt—½ teaspoon
Milk—1 cup
Flour—2½ cups
Baking powder—4 teaspoons
Nuts—½ cup, chopped
Butter—3 teaspoons, melted

Mix dry ingredients; add egg and milk. Bake in moderate oven about one hour. One-half cup currants and one-half cup candied orange may be used instead of nuts.

ANNA MURPHY

CORN FRITTERS

Corn—½ can
Salt—1 teaspoon, level
Flour—1 tablespoon
Pepper—very little
Egg—1

Put salt and pepper in corn and mix in well beaten egg. Use enough flour to make a good batter, and cook like pancakes. Make small about the size of an oyster. Serve with maple syrup for breakfast or use to garnish meat dishes.

JOHNNY-CAKE

Corn meal—1 cup
Flour—½ cup
Milk, sour—1 cup
Eggs—1
Soda—½ teaspoon
Salt—½ teaspoon
Sugar—1 tablespoon
Butter, melted—1 tablespoon

Mix ingredients well together. Pour in cake tins and bake about 20 minutes.

MRS. D. C. DAILEY

SOUTHERN CORN BREAD

Corn meal, white—1¾ cups level, sifted
Soda—½ teaspoon, level
Buttermilk—1 cup
Fat—2 tablespoons, liquid
Baking powder—1 teaspoon
Salt—½ teaspoon, level
Egg—1

Mix and sift the dry ingredients; add the buttermilk, beaten egg, and fat. Stir until smooth. Pour into a hot greased pan and bake in a moderate oven thirty to thirty-five minutes.

SPOON BREAD

Corn meal, white—1 cup, level, white
Water—1 cup, boiling
Salt—½ teaspoon, level
Rice, cooked—1 cup, level, (any cooked cereal may be used)
Eggs—2
Baking powder—2 teaspoons, level
Milk—1½ cups

Scald the corn meal with the boiling water; add the salt, rice, eggs well beaten, baking powder, and milk. Bake in an earthen dish until firm. Serve with spoon from baking dish as bread for any meal.

DIAMOND JUBILEE RECIPES

BRAN MUFFINS

Flour, white—3 cups
Soda—3 teaspoons
Molasses—1 cup
Salt—1½ teaspoons
Bran—1 pound
Milk—3 cups
Eggs—6
Fat, melted—¼ cup

Mix and sift flour, soda and salt. Add bran, molasses and milk. Last well beaten egg and melted fat. Bake in hot greased muffin tins twenty-five to thirty minutes.

CHOCOLATE MUFFINS

Sugar—1 cup
Butter—2 tablespoons
Eggs—2, beaten separately
Baking powder—2 teaspoons
Flour—1½ cups
Water—½ cup
Salt—⅛ teaspoon
Chocolate—4 tablespoons, grated, melted

Cream butter and sugar, add salt, yolks of eggs, melted chocolate and water, flour and baking powder. Fold in the whites. Bake in hot buttered muffin tins twenty minutes.

CORN MUFFINS

Flour—1 cup
Corn meal—½ cup
Sugar—2 tablespoons
Salt—½ teaspoon
Baking powder—2 teaspoons, heaping
Milk, sweet—1 cup
Egg—1, beaten separately
Butter, melted—2 tablespoons

Mix in dry ingredients, add milk, well beaten yolk and melted butter. Stir well and fold in the whites. Bake in muffin tins or shallow pan for about twenty minutes. Add sugar and molasses for variety, also spices.

DATE MUFFINS

Butter—1/3 cup
Sugar—¼ cup
Dates—¼ pound
Salt—¼ teaspoon
Egg—1
Milk—¾ cup
Flour—2 cups
Baking powder—4 teaspoons

Cream butter, add sugar gradually, add dates chopped fine. Then add alternately well beaten egg and flour sifted with baking powder. Bake twenty-five minutes.

BRAN GEMS

Bran—2 cups
Flour, white—¾ cup
Milk, sweet—1 cup
Molasses—¼ cup
Salt—1 teaspoon, level
Soda—1 teaspoon, level
Egg—1, well beaten

Bake in gem tins thirty minutes.

MRS. JOHN H. WHEELER

DIAMOND JUBILEE RECIPES

ORANGE MUFFINS

Shortening—1/3 cup
Orange—½
Liquid—¾ cup
Baking powder—4 teaspoons, level
Sugar—¼ cup
Egg—1
Flour—2 cups
Salt—¼ teaspoon

Cook grated rind of one-half orange in one-half cup water two minutes—let cool—add enough juice to make three-fourth cup. Cream shortening, add sugar and cream. Add beaten egg. Sift flour, baking powder and salt together. Add flour and liquid to egg mixture. Beat vigorously. Bake in well greased muffin tins twenty-five minutes in a moderate oven.

MRS. CRAIN

GRAHAM MUFFINS

Flour, graham—1½ cups
Flour, white—½ cup
Salt—½ teaspoon
Sugar—2 tablespoons
Baking powder—2 teaspoons, heaping
Milk, sweet—1 cup
Egg—1

Mix graham and white flour, sugar and salt and baking powder. Beat egg together, add milk and stir quickly into dry mixture. Bake in hot, greased muffin pans twenty-five or thirty minutes.

PLAIN MUFFINS

Fat—1 cup
Sugar—1 cup
Salt—2 teaspoons
Eggs—4
Milk—1 quart
Flour, white—2 pounds
Baking powder—1/3 cup

Cream the fat; add sugar and well beaten egg. Sift dry ingredients and add alternately with milk. Bake in greased muffin tins twenty-five to thirty minutes.

POTATO FLOUR MUFFINS

Flour, potato—1 pound
Fat—1 cup
Milk—1 quart
Flour, white—1 pound
Sugar—1 cup
Baking powder—1/3 cup
Eggs—4
Salt—2 teaspoons

Cream the fat, add sugar and egg-yolks, well beaten; mix and sift dry ingredients and add alternately with the milk. Last fold in beaten egg-whites. Bake in greased muffin tins twenty-five to thirty minutes.

DIAMOND JUBILEE RECIPES

CORN MEAL MUFFINS

Flour, white—2 cups
Sugar—4 tablespoons
Eggs—2
Shortening—4 tablespoons
Corn meal—2 cups
Milk—2 cups
Salt—1 tablespoon
Baking powder—3 tablespoons, level

Mix all dry ingredients together, add beaten eggs and milk, lastly add melted lard. Bake twenty minutes in a moderate oven. Makes two dozen muffins.

COFFEE CAKE

Butter—3 tablespoons
Sugar—4 tablespoons
Egg—1
Milk—part of cup
Flour—1½ cups
Baking powder—3 teaspoons, level

Cream the butter and sugar. Beat egg well in cup; add enough of milk to fill cup. Add creamed butter and sugar, flour, baking powder, and vanilla to taste.

For the top—two tablespoons of sugar to one of melted butter and one tablespoon of flour. Mix with cinnamon. Put this on top of cake before putting in oven.

HARRIET GRAHAM PESCHERET

QUICK COFFEE CAKE

Flour—2 cups
Sugar—1 cup, small
Baking powder—3 teaspoons
Milk, sweet—1 cup
Salt—1 teaspoon
Cinnamon—⅔ teaspoon
Eggs—2
Butter, melted—3 tablespoons

Sift together flour, sugar, baking powder, salt, cinnamon. Mix into soft dough with beaten eggs, milk, and butter. Sprinkle with sugar and cinnamon. Bake in moderate oven.

MRS. P. H. MACKEY

CREAM BISCUITS

Flour—2 cups
Cream, thick sour—1 cup
Soda—½ teaspoon
Baking powder—1 teaspoon
Salt—1 teaspoon

Sift dry ingredients, cut in sour cream with knife. Roll to three-quarter inch thick and cut with a heart-shaped biscuit cutter. Bake fifteen minutes in a hot oven.

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

WHITE MUFFINS

Flour—4 cups
Milk—2 cups
Salt—1 tablespoon
Baking powder—3 tablespoons, level
Sugar—4 tablespoons
Eggs—2
Shortening—4 tablespoons

Sift flour, salt, sugar, and baking powder together. Rub in the shortening with the fingers. Beat eggs, add milk, combine by stirring as little as possible. Makes two dozen muffins.

CORN MEAL GINGERBREAD

Corn meal, sifted—1 cup, level
Flour, barley, sifted—1¼ cup, level
or
Flour, rice, sifted—¾ cup
Baking powder—2 teaspoons, level
Soda—¼ teaspoon, level
Sugar—¼ cup, level
Molasses—¼ cup
Milk—7/8 cup
Salt—½ teaspoon, level
Cinnamon—½ teaspoon, level
Ginger—½ teaspoon, level
Cloves—¼ teaspoon
Orange—½, grated, rind
Egg—1
Fat—1 tablespoon, liquid

Mix the dry ingredients and sift twice. Beat the egg, add the molasses, fat and milk. Add the liquid to the dry ingredients. Add orange rind and mix thoroughly. Bake in a shallow pan thirty-five to forty minutes in a moderate oven.

GINGER BREAD

Molasses—1 cup
Soda—1 teaspoon, level, stirred in molasses
Sugar, brown—½ cup
Butter—½ cup
Milk, sour—1 cup, with a pinch of soda added

Add cinnamon and extract of orange to taste, and flour enough to make batter like cup cake.

MRS. JOHN B. MEAGHER

POPOVERS

Flour—1 cup
Milk—1 cup
Salt—1 teaspoon
Eggs—2

Put flour into a bowl, make a well in the center of it, drop in salt then the unbeaten egg. Add milk gradually, stirring in widening circles from the center. Bake in buttered muffin pans in a hot oven thirty minutes.

DIAMOND JUBILEE RECIPES

HOT GINGER BREAD

Lard—1 cup
Soda—1 teaspoon
Cinnamon—2 teaspoons
Flour—3 cups
Eggs—2, well beaten
Water—1 cup, boiling
Salt—1 teaspoon
Ginger—2 teaspoons
Sugar—1 cup

Dissolve soda in a little warm water. Mix in order given, adding eggs last. Bake in muffin tins, in a quick oven, about twenty minutes. Serve with hot chocolate sauce.

EVA-MAY TEA SHOP

WAY DOWN SOUTH CORN BREAD

Milk—4 cups
Corn meal, sifted—1 cup, level
Egg—1
Salt—½ teaspoon
Fat—2 tablespoons
Baking powder—2 teaspoons, level

Scald three cups of milk; stir corn meal and salt with the other cup of milk, then gradually stir into the hot milk and continue stirring over the fire until the mixture thickens. Add the fat. Cool slightly; add the well beaten egg, sift over the baking powder, and beat thoroughly; turn into a well greased baking dish and bake in a fairly hot oven about twenty-five minutes. Serve with spoon from baking dish as bread for any meal. It may be served also as dessert with grated maple sugar, or with sugar and cream. Delicious.

GRAHAM GEMS

Flour, graham—3 cups
Baking powder—4 teaspoons, level
Salt—1 teaspoon, level
Sugar—2 tablespoons, level
Milk—1½ cups, more or less
Egg—1
Fat, soft—4 tablespoons, level

Mix flour, baking powder, salt and sugar very thoroughly. Whip up the egg in the milk, pour it into the flour and before mixing add the fat, beat all together. Drop into well greased muffin pans. To finish, some fat may be dabbed on the tops. Time, twenty-five minutes. Temperature, 400 degrees F. Makes just one dozen large gems.

NOTE:—Sour milk and soda may be used in place of sweet milk and half of the baking powder.

BAKING POWDER BISCUITS

Flour—3 cups
Baking powder—2 teaspoons
Salt—1 teaspoon
Lard—1 tablespoon
Water, cold—1 cup

Mix well and bake in hot oven.

MARGARET GATES

COOKIES & CAKE

BASE CAKE

Egg, white—1
Butter—½ cup, or 4 tablespoons
Flour, pastry—1½ cups
Flavor—½ teaspoon, if desired
Egg, yolk—1
Milk—½ cup
Baking powder—1½ teaspoons

Take a deep narrow bowl and strong rotary egg beater or egg whip; begin with the egg white, whip until light, add the yolk, beat a moment more, then follow with the other ingredients and complete the mixture.

If a layer cake is desired, this quantity will make two layers, or one small loaf, or one dozen cup cakes.

Time for baking about thirty minutes, temperature 370 degrees F.

Time for baking double this amount in one loaf, forty-five minutes.

MARIAN COLE FISHER

MOLASSES CAKE

Materials in Base cake, plus:
Flour—½ cup
Soda—½ teaspoon
Molasses—½ cup
Spices—2 teaspoons, mixed

MARIAN COLE FISHER

GINGER BREAD

Materials in Base cake, plus:
Flour—½ cup
Soda—½ teaspoon
Ginger—1 teaspoon, ground
Soda—¼ teaspoon
Spices—2 teaspoons, mixed

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

DEVILS FOOD CAKE

Materials in Base cake, plus:
Flour—½ cup
Soda—½ teaspoon
Molasses—½ cup
Spices—2 teaspoons, mixed

Chocolate Custard

Chocolate—2 squares, or cocoa—½ cup
Sugar, brown or granulated—6 tablespoons
Coffee or water, hot—6 tablespoons

Make a custard of the materials by putting them into a cup or small bowl over hot water or in the oven until the chocolate is melted. Cool and add to the cake mixture. Bake in loaf or layers.

MARIAN COLE FISHER

JAM CAKE

Materials in Base cake, plus:
Flour—¼ cup
Molasses—½ cup
Jam—½ cup

MARIAN COLE FISHER

LAYER CAKE

Materials in Base cake, plus:
Filling, or icing—

Bake Base cake Number One, in two layers and put together with any preferred filling or icing.

MARIAN COLE FISHER

FLORIDA DELIGHT

Egg, white—1
Butter—½ cup, or 4 tablespoons
Flour, pastry—1½ cups
Pineapple—slices
Sugar—¾ cup
Pecans or almonds—½ cup
Butter—2 tablespoons
Egg, yolk—1
Milk—½ cup
Baking powder—1½ teaspoons
Orange—1
Pineapple, juice or water—4 tablespoons

Take a deep narrow bowl and strong rotary egg beater or egg whip. Begin with the egg white, whip until light, add the yolk, beat a moment more, then add other ingredients—one-half cup butter, flour, milk and baking powder—and complete mixture. Dissolve the sugar and pineapple juice or water in a large skillet or broad shallow basin, and allow to cook slowly to dissolve it. Take from the fire, add the two tablespoons butter, distribute the sliced pineapple in the syrup. Cut the orange in thick slices and then in small pieces without peeling. Distribute these pieces with the nuts between the pineapple slices. Pour over all the cake batter and place in the oven.

Time about twenty-five minutes. Temperature 375 degrees F. When baked turn on to a chop plate or large platter with the caramel on top. This may be served with whipped cream.

DIAMOND JUBILEE RECIPES

MARTHA WASHINGTON PIE

Materials in Base cake, plus:
Flour—4 tablespoons

Grease two large pie pans and the bottom of two small six-inch pie pans. Half fill each large pie pan with the cake mixture, place a small pan exactly in the center of this mixture, thus making a depression when baked. If without the smaller pie pans, fill the large pans, and when baked scoop out a depression, into which pour the custard when both are cooled. The pie may then be finished with a simple meringue, browned.

Custard

Sugar—¾ cup
Eggs—2
Butter—2 tablespoons
Flour—½ cup
Milk—2½ cups
Flavor—½ teaspoon

Mix the materials in the order given, beating the egg yolk into the milk. Cook in a double boiler; just before taking from the fire whip the egg white very stiff and whip into the custard.

MARIAN COLE FISHER

DATE CAKE

Sugar—1 cup
Butter—1 teaspoon
Flour—2 cups
Water—1 cup, boiling
Eggs—2
Walnuts—1 cup, chopped
Dates—1 cup, stone and chop
Soda—1 teaspoon

Work sugar, eggs, butter creamed, walnuts and flour together very well, until it is like corn meal. Stone and chop dates, and pour boiling water over them. Add soda and add to flour and sugar mixture. Bake in two layers in a moderate oven. Ice with a fudge icing.

MRS. C. THOMPSON

FOUNDATION WHITE CAKE No. 1

Eggs, whites—2
Butter—¼ cup
Flour—1½ cups
Flavor—½ teaspoon
Sugar—½ cup
Milk—½ cup
Baking powder—1½ teaspoons

This small quantity can be very simply mixed with a good rotary egg beater or with an egg whip. Begin this mixture by whipping the egg white very stiff, add the sugar, take a few turns of the beater, then add the butter, which should be softened without actually melting. When the butter is incorporated, pour in the milk, sift in the flour with the baking powder, and flavor and beat until smooth.

This batter may be baked in two small layers or one small loaf. Time for baking about thirty minutes. Temperature about 370 degrees F.

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

FOUNDATION WHITE CAKE No. 2

Eggs, whites—3
Butter—1/3 cup
Flour, pastry—1½ cups
Flavor—½ teaspoon
Sugar—¾ cup
Milk—1/3 cup
Baking powder—1½ teaspoons

It will be found that this cake will turn out better if mixed beginning with the sifting of the flour together with the baking powder, about three times. Measure all ingredients before creaming the butter and sugar, even preparing the pan.

The butter and sugar, in fact all the materials should be room warm, except the eggs. If the butter is a bit stubborn, a spoonful or two of hot water will assist in creaming it with the sugar. Cream until it looks like whip cream. Whip the egg white very stiff and whip into the creamed butter and sugar. Pour in the milk and without stopping to mix, sift the flour and baking powder into the mixture and beat until smooth. Time for baking, about thirty minutes. Temperature, 370 degrees F. Time for baking double this quantity, forty-five minutes. Temperature 370 degrees F.

MARIAN COLE FISHER

FOUNDATION CAKE No. 3

Eggs, whites—3
Butter—½ cup
Flour—1¾ cups
Flavor—½ teaspoon
Sugar—1 cup
Milk—½ cup
Baking powder—2 teaspoons

Sift the flour and baking powder about three times. Cream the butter and sugar until white and fluffy. Whip the egg white very stiff and whip into the butter and sugar. Pour in the milk, and sift in the flour, add the flavor and beat quickly until smooth. Time for baking thirty minutes. Temperature 370 degrees F. Time for baking double amount forty-five minutes. Temperature 370 degrees F.

MARIAN COLE FISHER

VARIATIONS FOR FOUNDATION CAKES

It would be quite out of the question to convert these mixtures into dark cakes, like Devils Food or chocolate mixtures. Make the variation to keep the cake in the dainty class. Almond or other nuts may be used to make them richer.

Rose Petal cake may be made by coloring with vegetable color a small portion of the batter with red vegetable coloring. As the batter is put into the pan a little at a time, the pink batter can be dropped in small flakes through the batter.

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

LARGE ANGEL FOOD

Eggs, whites—11, or 1¼ cups
Flour, pastry—1 cup
Sugar—1½ cups
Cream of tartar—1 teaspoon, level

Whip egg whites all at one time; whip until foamy. Then add one level teaspoon of cream of tartar and whip until bowl can be inverted without spilling contents. Then whip in the sugar, spilling it in gradually. Fold in the flour carefully with the whip. Pour into an ungreased pan—a tubed pan is preferable, round or square. Jog it down so that there are not unfilled spaces. Bake fifty minutes at about 325 degrees F. If the day is a moist one the heat for last ten minutes may be slightly increased. Turn over and rest so that air can circulate under cake until cooled.

MARIAN COLE FISHER

ANGEL SPONGE CAKE

Eggs, yolks—11
Sugar, granulated—1 cup
Baking powder—1 teaspoon
Lemon and vanilla—extract
Eggs, whites—3
Flour—1 cup
Water—2 tablespoons

Beat yolks twenty minutes, gradually add sugar and water. Flavoring. Then the sifted flour and baking powder, and the whites of the eggs beaten to a stiff froth. Bake forty to forty-five minutes in an ungreased tube pan.

MRS. NICHOLS

MOCK ANGEL CAKE

Flour—1 cup, level
Baking powder—3 teaspoons, level
Milk, scalded—1 cup
Eggs, whites—2, beaten stiff
Sugar—1 cup, scant
Salt—pinch
Almond—enough to flavor

Sift five times, flour, sugar, baking powder and salt. Make a hollow in the middle of the above, and pour in scalded milk, while hot. Add almond flavoring and beat until smooth. Then add the whites of eggs beaten stiff. Bake in angel food pan in a moderate oven for forty-five minutes.

MRS. C. THOMPSON

ANGEL FOOD

Sugar, granulated—1½ cups
Bread flour—1 cup
Cream of tartar—1 teaspoon
Eggs, whites—12
Vanilla—2 teaspoons
Salt—⅛ teaspoon

Sift dry ingredients together three times. Beat egg whites until they the stiff and dry and sift dry ingredients into them. Bake in a funnel pan forty-five minutes. Start in a slow oven and increase heat each fifteen minutes to a moderate oven.

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

ANGEL, FRUIT OR NUT CAKE

Make dough same as plain Angel cake. Put half of dough in 20th Century pan, cut candied or brandied cherries in two pieces, drop on top of dough in pan say about half cup of raisins, half cup grated cocoanut, half cup agelique, half cup of any one of the above, or if a mixture is desired, use one-fourth cup of any two fruits, or fruit and nuts, then put rest of the dough on top, spread evenly with spatula, then run spatula through to the bottom of pan and gently mix the fruit all the way around. Bake same as plain cake, let hang in pan and cut out as directed.

Any of the above mixtures will be delicious and cake baking a delight. If brandied cherries are used, whip moisture out of them.

ANGEL FIG CAKE

Make same as Angel cake. Bake in two-layer pan; let cool. Make icing from the whites of four eggs, season with vanilla. Spread layer of icing, then layer of finely chopped figs that have been cooked 20 minutes in slightly sweetened water and well drained. Spread another layer of icing, put on top layer and cover with icing; lastly figs. Soft figs need only to be soaked in hot sweetened water.

MOTHER'S APPLE SAUCE CAKE

Lard—1 cup
Apple sauce—2 cups, unsweetened
Cloves—1 teaspoon, level
Flour—4 cups
Raisins—1½ cups
Sugar—2 cups
Soda—2 teaspoons, level
Cinnamon—2 teaspoons, level
Nut meats—½ cup

Cream sugar and shortening. Stir soda into apple sauce and add to mixture. Then add flour, cinnamon, cloves, salt, and lastly the nut meats and dredged raisins. Bake one hour in moderate oven.

MRS. JOHN J. O'LOUGHLIN

APPLE LAYER CAKE

Eggs—2
Eggs, yolks—2
Milk—1 cup
Butter—½ cup
Sugar—1½ cups
Flour, bread—2½ cups
Baking powder—4 teaspoons

Cream butter. Add slowly sugar, egg yolks, eggs beaten together. Sift flour and baking powder and add alternately with milk. Pour one-third of mixture into layer pan. Divide remainder; color one portion red and flavor with raspberry, the other portion green and flavor with almond. Pour into layer pans. Bake twenty minutes.

DIAMOND JUBILEE RECIPES

FILLING

Pare two apples and grate into bowl. Add whites of two eggs and two cups of sugar. Beat with beater until very thick. Put between layers and on sides of cake. Sprinkle sides with cocoanut. Garnish with red cherries and red candies.

MRS. MARY GRAHAM

BROWN-STONE-FRONT CAKE

Chocolate—4 squares
Sugar—1 cup
Milk, sweet—½ cup
Egg, yolk—1
Butter—¼ cup
Milk, sour—¼ cup
Egg—1
Flour—1⅛ cups
Soda—½ teaspoon
Vanilla—½ teaspoon

Melt chocolate over hot water, add one-half cup sugar, and gradually sweet milk, then add yolk of egg, and cook until mixture thickens. Set aside to cool. Cream the butter, and gradually one-half cup of sugar and egg well beaten, then add sour milk, and flour mixed and sifted with soda. Combine white and dark mixtures, add vanilla. Bake in a shallow pan.

MARY WILMART

BURNT SUGAR CAKE

One-half cup sugar. Put in dish and burn real brown. Add one-half cup hot water, and let boil up well until it is free from the pan, then put to cool. Take one and one-half cups of sugar, three-fourths cup of butter, and cream together until it is creamy. Beat the yolks of two eggs and stir in well. Do not stir cake any more now. Add one cup cold water, one large tablespoon vanilla, one-half cup burnt sugar flavoring, three cups flour. Put three level teaspoons of baking powder in flour and sift six times. Then put it in the cake batter and stir well. Whip two egg whites to a froth and fold into the cake. Bake in a slow oven. If possible, leave cake in pan until cool.

HELEN NAZE

DATE CAKE

Sugar, brown—1 cup
Soda—½ teaspoon
Cinnamon—½ teaspoon
Baking powder—1 teaspoon
Dates—1 package, cut in small pieces
Butter—2 tablespoons
Egg—1
Cloves—½ teaspoon
Flour—2 cups
Walnuts—1 cup, chopped

DIAMOND JUBILEE RECIPES

BURNT LEATHER CAKE

Caramel

Sugar—¾ cup
Butter—½ cup
Water, hot—6 tablespoons

Cake

Sugar—1½ cups
Eggs, yolks—4
Baking powder—3 tablespoons, level
Eggs, whites—2
Flour—3 cups
Milk, or water—¾ cup

Make a caramel of the first ingredients by pouring the sugar in a small skillet and brown into almost the burning point. Then dissolving it with six tablespoons of hot water. Stand until the cake is mixed. Measure the sifted flour, and the baking powder, and sift twice. Cream the butter and sugar until like whipped cream. Beat the egg yolks until thick and whip into the creamed butter and sugar. Whip the egg white and whip into the mixture. Add the flour and baking powder, then pour in the milk which should be at least room warm. Mix until very smooth. Add three tablespoons of caramel. Bake in well greased layer cake pans. Temperature 370 degrees F. Time about thirty minutes.

MARIAN COLE FISHER

GOLD CAKE

Butter—⅔ cup
Eggs, yolks—8
Flour—2½ cups
Flavor—½ teaspoon
Sugar—1 1/3 cups
Milk—¾ cup, room warm
Baking powder—2½ teaspoons

Cream the butter and sugar until fluffy. Beat egg yolk very thick. Whip them into the butter and sugar. Add the milk and flour in which the baking powder is sifted three times. Beat well. Add the flavor. Bake in tube or loaf pan about forty-five minutes in a moderate oven about 350 to 370 degrees F.

MARIAN COLE FISHER

CHOCOLATE LOAF

Eggs—3, beaten separately
Butter—½ cup
Flour—2½ cups
Chocolate—2 squares
Sugar, granulated—1½ cups
Milk, sweet—1 cup
Baking powder—2 teaspoons

To the chocolate add one-half the milk and stir over a slow fire until thoroughly dissolved; add one-half cup sugar, and stir until thoroughly mixed, then set aside to cool. Sift flour once, add baking powder and sift three times; cream butter and the remainder of the sugar thoroughly; beat yolks to a stiff froth, and stir in; whip whites until stiff and pour on top; add remainder of the milk to the chocolate and stir until thoroughly mixed; add this mixture, then flour, and stir very hard. Put in slow oven at once, and bake thirty or forty minutes.

DIAMOND JUBILEE RECIPES

CHOCOLATE CAKE

Water, boiling—½ cup
Chocolate, bitter—2 squares
Soda—1 teaspoon
Sugar, brown—2 cups
Butter—½ cup
Salt—little
Eggs—2
Milk, sour—½ cup
Flour—2½ cups

Put boiling water, chocolate and soda in a bowl and let it stand while mixing the other ingredients.

VERY GOOD CHOCOLATE FROSTING

Sugar, Confectioners'—3 cups
Vanilla—1 teaspoon
Butter—3 tablespoons
Coffee, boiling—5 tablespoons

Cream butter; add sugar and cocoa very gradually, beating until light and fluffy. Add vanilla. Pour in boiling hot coffee until soft enough to spread.

BERENICE GRAHAM HIESTAND

CREAM VELVET CAKE

Flour, pastry, sifted—1¼ cups
Sugar—2¾ cups
Baking powder—¼ teaspoon
Salt—¾ teaspoon
Oil—1/3 cup
Water—⅔ cup
Vanilla—1 teaspoon
Lemon, flavoring—½ teaspoon
Eggs—2

Sift together all dry ingredients. Mix oil, water and flavoring. Add to dry ingredients. Drop in egg yolks and mix thoroughly. Beat whites of eggs stiff, cut and fold in. Makes two small layers. Cover with marshmallow icing.

DATE LOAF

Eggs—2
Butter—2 tablespoons
Water, hot—1 cup
Nut meats—1 cup, walnuts preferable
Flour—2 cups
Sugar—1 cup
Dates—1 pound
Soda—1 teaspoon, dissolve in water
Vanilla—1 teaspoon

Cream sugar and butter. Break in yolks of eggs. Have the dates prepared, cut up fine. Hot water and soda which has been slightly cooled. Add the nuts, vanilla, flour, whites of eggs beaten stiff lastly. Bake about one hour in moderate oven.

MRS. JOHN J. O'LOUGHLIN

DEVILS FOOD AND MOCHA FROSTING No. 2

Butter—6 tablespoons
Sugar, powdered—1 cup
Cocoa—4 tablespoons
Coffee, hot—3 tablespoons

Cream the butter. Add one cup of powdered sugar, cocoa, coffee; then add another cup of powdered sugar and flavor with vanilla.

MRS. ERNEST BROS

DIAMOND JUBILEE RECIPES

DARKEST DEVILS FOOD

Flour—2½ cups
Molasses, black—¼ cup
Eggs, yolks—4
Soda—1 teaspoon
Coffee, black—½ cup
Butter, softened—½ cup

Chocolate Custard

Chocolate, bitter—2 squares
Cloves—2 teaspoons
Coffee—6 teaspoons
Sugar, brown—3 tablespoons
Cinnamon—2 teaspoons

Make the custard by melting the plain unsweetened chocolate over hot water, with the coffee, sugar and spices. Allow to cool.

To make the cake mixture, sift the flour and soda. Melt the brown sugar and molasses in the hot coffee. Allow to cool. Whip up the egg yolk very stiff, add the butter and the cooled sugar, molasses and coffee mixture. When well incorporated, add the flour. When well mixed, add the chocolate custard and beat well. Put in layer or loaf cake.

Temperature 370 degrees F. Time about thirty minutes for layers; for loaf a little longer time is required.

MARIAN COLE FISHER

PRIZE DEVILS FOOD

Butter—½ cup
Sugar—2 cups
Water—½ cup, warm
Water—½ cup, boiling
Eggs, yolks—6
Eggs, whites—3
Salt—½ teaspoon
Chocolate—2 squares
Flour—2 cups
Soda—1 teaspoon
Baking powder—1 teaspoon
Vanilla—2 teaspoons

Cream butter, add sugar gradually, egg yolks well beaten and warm water. Pour boiling water over chocolate and stir until smooth and add to the first mixture. Add the dry ingredients which have been sifted together, then the extract and lastly the stiffly beaten egg whites. Divide in half and bake in deep square dripping pans in a moderate oven for fifty minutes.

Filling

Sugar, brown—1 cup
Egg, white—1
Water—¼ cup, cold

Boil sugar and water until it will become a hard ball when tested in cold water. Then pour slowly on the beaten white of egg.

Frosting

Sugar, granulated—3 cups
Water—1 cup, boiling
Vanilla—1 teaspoon
Chocolate—3 squares
Eggs, whites—3

Boil sugar, chocolate and water to the soft ball stage when tested in cold water. Then pour slowly over the stiffly beaten whites of eggs. Beat with a wire whip and add vanilla just before spreading on cake.

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

DEVILS FOOD AND MOCHA FROSTING No. 1

Butter—¼ cup
Sugar—1 cup
Egg—1
Milk, sour—½ cup
Flour—1 cup, heaping
Cocoa—4 tablespoons, dissolved in hot water
Soda—½ teaspoon, dissolved in hot water
Vanilla flavor—to taste

DATE NUT CAKE

Dates—1 package
Walnuts—1 cup
Eggs—2
Soda—2 teaspoons
Sugar—2 cups
Butter—½ cup
Flour—3 cups
Water, hot—2 cups

Remove stones from dates and chop dates and nuts quite fine; pour one cup of hot water over dates and let stand. Cream butter and sugar, add eggs (well beaten), then pour in dates and chopped nuts, and add remaining cup of hot water, to which has been added two teaspoons of soda. Bake in moderate oven.

HELEN NAZE

DEVILS FOOD CAKE

Cream, sour—1 cup
Sugar—1½ cups
Eggs—3, beaten separately
Flour—2 cups
Salt—½ teaspoon
Soda—1 teaspoon
Chocolates—3 squares, or
Cocoa—6 teaspoons, dissolved in water
Vanilla—1 teaspoon

Beat egg yolks until lemon color. Add sugar, sour cream, flour that has been sifted several times with soda and baking powder. Beat until fluffy; add chocolate mixture. Beat again. Fold in whites of eggs. Bake in moderate oven about forty minutes in sheet pan or two large layers. Ice with chocolate or white frosting.

MRS. P. H. MACKEY

MY MOTHER'S DEVILS FOOD CAKE

Butter—½ cup
Eggs—3
Sugar—1 cup
Milk, sour—1 cup
Flour—2½ cups
Soda—½ teaspoon, level
Baking powder—1½ teaspoon, level
Chocolate, melted—2 squares
Vanilla flavor—to taste

Thoroughly cream butter and sugar. Separate whites from yolks of eggs. Beat yolks well and add to creamed butter and sugar. Add sour milk and other ingredients. The well-beaten whites of eggs should be folded in the last thing. Bake in moderately hot oven.

EVELYN GRAHAM

DIAMOND JUBILEE RECIPES

WHITE FRUIT CAKE

Eggs—16
Sugar—1 pound
Almonds—1 pound, blanched and chopped
Cherries—¼ pound, shredded
Citron—¼ pound, shredded
Almond extract—2 tablespoons
Butter—1 pound
Flour—1 pound
Cocoanut—1, grated
Orange peel—¼ pound, shredded
Pineapple—¼ pound, shredded
Baking powder—2 tablespoons

Cream butter and sugar, add almond extract, then add flour and baking powder. Beat whites of eggs very stiff, and fold in. Add fruit and bake three hours in slow oven.

FRUIT CAKE

Flour—½ pound
Sugar, brown—5/8 pound
Butter—½ pound
Eggs—6
Currants—2 pounds
Almonds—½ pound, blanched
Lemon, peel—¼ pound
Cherries, candied—½ pound
Dates—1 pound
Baking powder—1½ teaspoons
Milk, sweet—1 cup
Cinnamon—1 tablespoon
Cloves—½ tablespoon
Nutmeg—1, grated
Raisins—2 pounds
Orange, peel—½ pound
Walnuts—½ pound
Pineapple, candied—½ pound
Soda—1 teaspoon
Citron—1 pound

Cream butter and sugar, add spices, nuts, eggs, raisins, currants and dates that have been dredged in flour, orange and lemon peel. Then milk and flour alternating; lastly citron, candied cherries and pineapple. Bake three hours in a slow oven. This makes a very excellent cake.

FRUIT CAKE

Raisins—6 pounds
Citron—1 pound
Almonds—1 pound
Orange peel—½ pound
Flour—2 pounds, browned
Eggs—12, whites and yolks beaten together
Wine, sherry—⅔ cup
Cinnamon—2 tablespoons
Currants—3 pounds
Figs—1 pounds
Lemon, peel—1/3 pound
Sugar, brown—2 pounds
Butter—1 pound
Grape juice—⅔ cup
Molasses—1 cup
Cloves—2 tablespoons
Mace—a little

Cook figs at least half a day until soft, then chop figs and almonds together, mix butter and sugar together; then add figs and almonds, the eggs, grape juice, molasses and spices. Mix all fruit together with flour, then mix thoroughly with hands. Bake three hours.

DIAMOND JUBILEE RECIPES

GRAHAM CRACKER CAKE

Fat—1 cup
Sugar, granulated—1 cup
Eggs—3
Milk—1 cup, scant
Graham crackers—23
Baking powder—2 teaspoons
Nuts—1 cup, chopped
Salt—½ teaspoon

Cream fat and sugar; beat yolks of eggs until light and add to creamed fat. Add milk. Roll crackers fine and mix baking powder with cracker crumbs. Add to other mixture with salt and nuts. Lastly add beaten whites of eggs. Bake in two layers in hot oven.

FILLING

Fat—2 tablespoons
Egg, yolk—1
Sugar, powdered—3 tablespoons

Beat egg light and cream the fat and sugar. Mix with egg and flavor with vanilla.

EVELYN GRAHAM

FEATHER CAKE

Eggs—4, beaten separately
Butter—¾ cup
Flour—2½ cups
Flavor—to taste
Sugar, granulated—1¼ cups
Water—½ cup
Baking powder—2 teaspoons

Sift flour once, then measure, add baking powder, and sift three times. Cream butter and sugar thoroughly; beat yolks to a very stiff froth, and stir in. Whip whites until very stiff; add water, then whites of eggs, then flour, then flavor and stir very hard. Put in slow oven at once; will bake in thirty or forty minutes. Good for layers, with any kind of filling.

FISHER VELVET CAKE

Eggs—2
Milk—1/3 cup
Butter—1/3 cup
Baking powder—1 1/3 teaspoons
Lemon, extract—3 drops
Vanilla, extract—3 drops
Flour—1 1/3 cups
Sugar—⅔ cup
Water—2 tablespoons

Sift the flour once before measuring. Measure into the sifter, add baking powder and sift three times; cream the butter and sugar until frothy; beat the egg yolks until thick and lemon colored. Then beat them well into the creamed butter and sugar; whip the whites of the eggs until stiff, then whip into the mixture. Pour in the milk and water, sift the flour in, and add the extract. Beat until smooth. Bake in small loaf pan forty-five minutes, allowing the mixture to rise as high as it will, before browning over the top. If baked in shallow pan or in layer pans, one-third cup of flour should be added.

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

FRUIT CAKE

Sugar—1 pound
Eggs—8
Currants—1 pound
Figs—½ pound
Molasses—1 tablespoon
Soda—1 teaspoon
Grape juice—1 cup, good
Baking powder—2 teaspoons
Butter—1 pound
Raisins—2 pounds
Citron—1 pound
Apples—4
Milk, sour—1 cup
Spices—1 teaspoon, each
Flour—1¼ pounds

To mix fruit cake, cream butter and sugar; whip yolks; add to creamed butter and sugar. Then add raisins; work in with hand; then currants, figs, next chopped apples, molasses, spices; then add grape juice mixing well. Put soda in milk and pour on top; then add whites of eggs that have been whipped about half stiff; lastly add the five cups of flour that has been browned in oven, and two teaspoons baking powder added to it. After pouring milk on mixture, don't beat until eggs and flour have been added. Separate to any size pans desired. Takes from one to two hours to bake, according to size.

GOLD CAKE

Eggs, yolks—8
Butter—¾ cup
Flour—2½ cups
Lemon, extract—½ teaspoon
Sugar, granulated—1¼ cups
Water—¾ cup
Baking powder—2 teaspoons, heaping

Sift flour once, then measure; add baking powder and sift three times. Cream butter and sugar thoroughly; beat yolks to a stiff froth; add this to creamed butter and sugar, and stir thoroughly through. Add flavor, water, then flour and stir very hard. Put in a slow oven at once; will bake in thirty or forty minutes. Invert immediately it is taken from oven; let hang until cold; cut out as directed. Can be used as layers with any kind of filling desired.

LADY BALTIMORE CAKE

Butter—1 cup
Sugar—2 cups
Flour—3½ cups
Milk, sweet—1 cup
Eggs, whites only—6
Baking powder—2 teaspoons, level
Rose water—1 teaspoon

Cream butter. Add sugar gradually. Add milk, eggs, flour, baking powder, flavoring. Sift together flour and baking powder and stir into mixture. Pour into pans and bake in a moderately hot oven.

FILLING

Dissolve three cups of granulated sugar in one cup of boiling water, and cook until it threads. Pour this gradually over the whites of three eggs beaten to a standing froth, stirring constantly. Add to this one cup of chopped raisins, one cup of pecans, five figs. EVELYN GRAHAM

DIAMOND JUBILEE RECIPES

JELLY ROLL

Eggs—5
Baking powder—1 teaspoon
Vanilla—1 teaspoon
Lemon, juice—1 tablespoon
Sugar, powdered—enough to roll
Sugar—1¼ cups
Flour—1 cup
Salt—pinch
Jelly—1, large glass

Beat yolks of eggs until thick, add lemon juice, vanilla and dry ingredients, which have been sifted together; lastly fold in the stiffly beaten egg whites. Turn into an oversize shallow dripping pan. (Batter should stand three-eighths inch deep in pan). Bake for forty minutes in a moderate oven. When baked turn out on waxed paper which has been well covered with powdered sugar and resting on a damp cloth. Spread immediately with jelly, which has previously been beaten for five minutes. Roll and tie up in waxed paper.

MURIEL ALICE NOLAN

LAYER CAKE

Eggs—2
Sugar—1 cup
Salt—¾ teaspoon
Water—¾ cup
Vegetable oil—1/3 cup
Flour, pastry, sifted—2 cups
Baking powder—3 teaspoons
Flavoring—1 teaspoon

Beat egg and sugar until light and thick. Beat in oil; add water and dry ingredients alternately. Add flavoring and pour into lightly oiled layer pans. Bake twenty to twenty-five minutes in a hot oven. Chocolate, marshmallow, or fruit icing is desirable for this cake.

KATHARINE'S CAKE

Sugar—1½ cup
Butter—½ cup
Milk—⅔ cup
Water—½ cup
Lemon—¼ teaspoon
Flour, pastry—3 cups
Baking powder—3 teaspoons
Eggs, whites—3
Vanilla—1 teaspoon
Salt—pinch

Sift flour once before measuring, and then twice. Cream butter and sugar very slowly, add one-third milk, a drop at a time, and add the dry ingredients which have been sifted together, alternately with the remaining liquid. Add the extract and fold in the whites of eggs which have been beaten until dry. Put in three layers and bake in hot oven twenty minutes.

MARSHMALLOW CAKE

Make layer of white or gold, Sunshine or Angel cake. Select fresh marshmallows; put on top of one layer about one-half inch apart each way, and lay on another layer. Cover with marshmallows to correspond with first filling. Put in slow oven; let soften enough to spread nearly together. To serve cut in squares, leaving a marshmallow in each square.

DIAMOND JUBILEE RECIPES

FROSTING

Sugar, granulated—3 cups
Eggs, whites—
Vanilla—1 teaspoon
Water—1 cup, boiling
Lemon, juice—2 drops
Cocoanut—

Put sugar in a sauce pan with boiling water and boil until it threads immediately when dropped from the tine of a fork. Pour slowly over the egg whites which have previously been beaten, until stiff and dry. Then beat steadily using a whip and when frosting cools add two drops of lemon juice and vanilla. When frosting will hold its shape when dropped from the end of the whip, it is ready to spread. Spread quickly on the first layer and cover with freshly grated cocoanut. Spread a thin coating on the bottom of the second layer and proceed as before. Frost sides of cake and dredge with cocoanut.

LADY WASHINGTON CAKE

Sugar—½ cup
Molasses—½ cup
Water—⅔ cup, cold
Egg—1
Flour, pastry—2½ cups
Soda—½ teaspoon
Ginger—1 teaspoon
Allspice—1 teaspoon
Cloves—1 teaspoon

Makes three layers.

FILLING FOR LADY WASHINGTON CAKE

Sugar—1½ cups
Nuts and raisins—1 cup
Eggs, whites—1½ or 2
Marshmallows—4

Boil sugar, water and marshmallow until it hardens in cold water and then pour over the stiffly beaten whites of eggs. Just before ready to put on cake, add finely chopped nuts, raisins and one-half teaspoon almond extract.

MARBLE CAKE

White Part

Butter—3 tablespoons
Sugar—½ cup
Milk—½ cup
Flour—1 cup
Baking powder—2 teaspoons
Lemon, extract—½ teaspoon
Salt—to taste
Egg, white—1

Dark Part

Butter—3 tablespoons
Sugar—½ cup
Milk—½ cup
Flour—½ cup
Baking powder—2 teaspoons
Cinnamon, cloves, allspice—½ teaspoon, each
Cocoa—5 teaspoons
Salt—pinch
Egg, yolk—1

Alternate light and dark part in loaf pans and bake forty-five minutes.

MARGARET S. MUELLLER

DIAMOND JUBILEE RECIPES

NUT CAKE

Sugar—2 cups
Butter—1 cup, small
Flour—3 cups
Milk—1 cup
Walnuts—2 cups, chopped
Eggs—4
Baking powder—3 teaspoons

Cream sugar and butter before adding the beaten yolks of the eggs; add milk, flour, baking powder, and nuts then fold in the beaten whites of eggs; bake in a slow oven.

FROSTING

Boil one and one-half cups sugar and four tablespoons water until it hairs; mix with the beaten whites of two eggs and whip until cold. Spread on warm cake and decorate with halves of walnuts. EVA PLUNKETT

ORANGE LAYER CAKE

Sugar—1 cup
Vegetable oil—½ cup
Water—½ cup
Egg, yolk—1
Eggs—2, whole
Orange, juice, rind—1
Flour, pastry, sifted—1½ cups
Baking powder—1½ teaspoons
Salt—½ teaspoon

Separate eggs; beat yolks slightly, add oil, sugar and one tablespoon of water taken from water in recipe. Beat one minute with Dover egg beater. Sift together flour, salt and baking powder. Add grated rind of orange. Add orange juice to water and add to oil, sugar and eggs alternately with dry ingredients. Cut and fold in beaten whites of eggs.

ORANGE FILLING

Sugar—½ cup
Cornstarch—3 tablespoons
Bread flour—½ teaspoon
Salt—¼ teaspoon
Oil—1 tablespoon
Water—¾ cup
Egg—1
Lemon juice—1 tablespoon
Orange—Juice and rind of one

Mix dry ingredients. Add water and oil and cook fifteen minutes in a double boiler, after mixture thickens. Beat eggs slightly and add to cooked mixture. Add grated rind of orange with orange and lemon juice. When cold spread between layers. Use plain white frosting on top.

PERFECTION CAKE

Butter—1 cup
Flour—3 cups
Milk—1 cup, sweet
Eggs, whites—12
Sugar—3 cups, powdered
Cornstarch—1 cup
Baking powder—3 teaspoons

Sift flour, cornstarch and baking powder several times, and add vanilla or orange flavoring.

DIAMOND JUBILEE RECIPES

PINEAPPLE BUTTERSCOTCH CAKE

Shortening—½ cup
Sugar—1 cup
Eggs—3
Flour—2 cups
Baking powder—3 teaspoons
Salt—½ teaspoon
Milk—⅔ cup
Vanilla—1 teaspoon

Cream shortening and sugar together. Add well-beaten eggs. Add sifted dry ingredients alternately with the milk. Add vanilla and mix well. Grease a round pudding pan and line with brown sugar about one-half inch deep. Dot with three teaspoons of butter. Place in pan slices of pineapple with maraschino cherry in center of each. Pour cake batter over mixture in the pan. Bake fifty minutes in moderate oven.

JULITTA RICHARD

POUND CAKE

Sugar—1 cup
Vegetable oil—½ cup
Pastry flour—1½ cups
Salt—½ teaspoon
Baking powder—2 teaspoons
Milk—½ cup
Eggs—4
Lemon flavoring—1 teaspoon

Beat eggs, sugar and one tablespoon of milk taken from amount given in recipe. Beat until light-colored. Add oil gradually, beating constantly until light and creamy. Fold in sifted dry ingredients alternately with milk. Cut and fold in stiffly beaten whites of eggs and add flavoring. Bake in a loaf in moderate oven, thirty-five to forty minutes.

POOR MAN'S CAKE

Egg—1, beaten well
Sugar—1 cup
Baking powder—2 teaspoons
Milk—1 cup (about)
Flour, pastry—1¾ cups
Butter—¼ cup

Beat egg well, and put in cup. Fill cup with milk. Beat all ingredients well together and bake in a shallow pan about thirty minutes. Should be eaten while fresh.

POTATO CAKE

Butter—1 cup
Almonds—1 cup, cut
Cinnamon—1 teaspoon
Nutmeg—½ teaspoon
Baking powder—2 teaspoons
Mashed potatoes—1 cup
Sugar—2 cups
Milk or cream—½ cup
Cloves—½ teaspoon
Flour—1½ cups
Chocolate—½ cake, melted
Eggs—4

Cream butter. Add sugar, and cream again. Add mashed potato, while warm. Add egg yolks, milk, and melted chocolate. Mix flour, baking powder and spices. Add flour and nuts to butter and, lastly, the well-beaten whites of eggs. Bake in loaf in a moderate oven fifty or sixty minutes. Frost with caramel or fudge frosting. ANNA MURPHY

DIAMOND JUBILEE RECIPES

PRINCE OF WALES CAKE

(Light part)
Sugar—1½ cups
Butter—½ cup
Milk—½ cup
Flour, pastry—2 cups
Eggs, whites—6
Baking powder—2 teaspoons

(Dark part)
Sugar, brown—1 cup
Butter—½ cup
Eggs, yolks—6
Flour, pastry—2 cups
Grape juice and spices—½ cup
Baking powder—2 teaspoons
Raisins—½ pound
Figs—¼ pound
Citron—¼ pound
Dates—¼ pound

Chop the fruit, pour the grape juice over the fruit and let stand over night. Bake in layers, put light layer, then a dark one, and between put soft boiled frosting to which has been added one cupful chopped and blanched almonds. Frost the top and put lots of sliced almonds on top of frosting.

SPICE CAKE No. 1

Eggs—2 (white of one)
Milk—1 cup, sour
Flour—2½ cups
Allspice—1 teaspoon
Cloves—½ teaspoon
Sugar, brown—2 cups
Butter—½ cup, scant
Soda—1 teaspoon
Cinnamon—2 teaspoons
Nutmeg—½, grated

Bake same as other butter cakes.

SOUR CREAM FRUIT CAKE

Sugar, brown—1 cup
Butter—1 tablespoon
Egg—1
Nut meats—1 cup
Flour—2 cups
Cream—1 cup, sour
Soda—1 teaspoon
Cinnamon—1 teaspoon
Raisins—1 cup

Cream butter and sugar, add egg. Then add cream into which the soda has been stirred. Add other ingredients in order. Bake in either loaf or layer.

MERCEDES MUENZ

SOUR CREAM RAISIN CAKE

Cream, sour—1 cup
Sugar—1 cup
Eggs—2, well beaten
Flour—2 cups
Cloves—½ teaspoon
Salt—½ teaspoon
Soda—1 teaspoon
Raisins—1 cup, cut fine
Cinnamon—1 teaspoon
Vanilla—1 teaspoon

Mix ingredients and bake in two layers.

ICING

Place in double boiler and beat with Dover beater seven minutes: Three-fourths cup sugar, three tablespoons water, white of one egg. Add one teaspoon vanilla, one level teaspoon baking powder. Boil. Spread on top and sides of cake.

MRS. P. H. MACKEY

DIAMOND JUBILEE RECIPES

SPONGE CAKE

Eggs, whites—8
Eggs, yolks—4
Flour—1 cup
Flavor—to taste
Sugar, granulated—1¼ cups
Cream of tartar—1/3 teaspoon
Salt—pinch, added to whites of eggs before whipping

Sift, measure and set aside flour and sugar. Separate the eggs, putting the whites in the mixing bowl and the yolks in a small bowl. Beat yolks to a very stiff broth; whip whites to a foam. Add cream of tartar and whip until very stiff; add sugar to the whites and fold in. Then add yolks and fold in; flavor and fold in; then flour and fold lightly through. Put in moderate oven at once; will bake in about twenty-five minutes.

WHITE FRUIT CAKE

Flour—1 pound
Butter—1 pound
Sugar—1 pound
Currants—1 pound
Raisins—2 pounds
Eggs—10, beaten separately
Mace, ground—1 teaspoon
Baking powder—1 teaspoon, scant
Grape juice—1 wine glass, rose water may be substituted.
Almonds—¼ pound, blanched and chopped

Cream butter and flour; beat egg yolks light, add sugar and beat again; then add to the butter and flour and put in the juice or substitute. To one-half cup of flour saved from the original pound add the baking powder, beat well into the batter; add the well-floured fruit and lastly the stiffly beaten whites. Bake in a slow oven from three to four hours. (I always always place a pan of sand or ashes under the cake pan when I put it in the oven).

MRS. FRANK E. MALLICK

WHITE LOAF CAKE

Eggs, whites—8
Butter—¾ cup
Sugar, granulated—1¼ cups
Flour—2½ cups
Water—½ cup
Baking powder—2 teaspoons, heaping

Cream butter and sugar (warm sugar very slightly if butter is cold; never warm the butter). Pour water on top of butter and sugar; pour slightly whipped whites on top of water. (Do not stir water in butter and sugar). Then add flour and baking powder that has been sifted together three times; add extract; beat hard until fine as velvet. Pour into ungreased pan; put in a slow oven. Let it raise to top of pan; then increase heat and finish baking rapidly as possible without burning. Watch oven as for Angel cake, cool oven in same manner. When cake is done it will feel firm under finger tip touch; do not bake too dry.

DIAMOND JUBILEE RECIPES

SUNSHINE CAKE

Sugar—1 cup
Water—¼ cup
Eggs, whites—6
Eggs, yolks—6
Cream of tartar—1 teaspoon
Flour—1 cup

Boil sugar and water until it strings. After the whites of eggs are beaten pour syrup in and beat a few minutes. Beat the yolks until foamy and pour in. Add extract. Cream of tartar to be sifted in flour.

Bake in a slow oven like Angel Food cake. Do not grease pan.

PINEAPPLE CAKE

Butter—½ cup
Pineapple—1 can, large
Sugar—1 cup
Flour, pastry, sifted—1 cup
Sugar, brown—½ cup
Eggs—3
Water—3 tablespoons, cold

Cut butter in small pieces and put in spider. Cover with brown sugar, and put pineapple over sugar. (Cut pineapple in quarter slices.) Separate eggs. Beat yolks five minutes. Add sugar gradually and beat. Add water, then flour. Fold in well beaten whites and spread over pineapple. Bake in slow oven forty-five minutes. Turn on to serving plate. Serve hot or cold. If cold, cover with whipped cream unsweetened.

MRS. CRAIN

WEDDING CAKE

Raisins—5 pounds
Citron—1 pound
Sugar—1 pound
Eggs—12
Molasses—1 tea cup
Cloves—1 tablespoon, ground
Cinnamon—1 tablespoon
Almonds—½ pound, blanched
Currants—3 pounds
Flour—2 pounds
Figs—1 pound
Grape juice—1 pint
Rose water—1 wine glass
Soda—1 teaspoon
Mace—1 tablespoon
Jelly—2 glasses

Beat sugar and butter to a cream. Brown the flour and flour the fruit with same. Beat all the eggs together, adding first the molasses into which put the dissolved soda, then the fruit and other ingredients. Bake in three pans of graduated size, using well larded paper before pouring in mixture. Bake in a slow oven about an hour. Try occasionally with a straw and when it comes out dry, the cake is done.

MARGARET MAE MCCONVILLE

DIAMOND JUBILEE RECIPES

WEDDING CAKE

Butter—1 cup
Milk—1 cup
Baking powder—2 teaspoons
Vanilla—1 teaspoon (any flavor desired)
Sugar—2 cups
Flour, pastry—3½ cups
Eggs, whites—8

Cream butter and sugar. Then gradually add the milk and flour sifted with baking powder. Flavor and lastly fold in the lightly beaten whites.

TIME AND TEMPERATURE CHART

CAKES—		
Angel cake—large	325°	40 min. Finish at 350°—10 minutes
White butter cake—large	370°	45 min.
White butter cake—layer	370°	30 min.
Yellow butter cake—large	370°	45 min.
Sponge cake	350°	45 min.
Sponge cake—layer	350°	25 min.
Yellow butter cake—layer	370°	25 min.
Fruit cake	275°	3 to 4 hrs.
Fruit cake set in pan of shallow water, covered	400°	1 to 1½ hrs.
Cookies	450°	10 to 12 min.
Cookies, soft mol	375°	15 to 18 min.
Biscuits, baking powder	450°	12 to 15 min.
Biscuits, raised or yeast	400°	20 min.
Yeast breads	350°	45 min.
Corn bread, Johnny cake	400°	25 min.
Muffins	450°	25 min.
Popovers	450°	20 min. then at
	350°	25 min.

MARIAN COLE FISHER

BUTTER SCOTCH COOKIES

Shortening—1 cup
Sugar, brown—4 cups
Eggs—4, well beaten
Flour—7 cups, all-purpose
Soda—1 teaspoon
Cream of tartar—1 teaspoon
Salt—1 teaspoon
Vanilla—1 tablespoon

Place shortening where it will soften but not melt. Sift flour with soda, cream of tartar, salt. Mix all ingredients together using the hands if necessary. When well mixed, make into rolls of desired size, place on flat tray, and let stand in refrigerator overnight. In the morning cut off thin slices and bake in moderate oven until delicately tinted and crisp, about six minutes. Chopped nuts and raisins may be added if desired.

MRS. P. H. MACKEY

DIAMOND JUBILEE RECIPES

CHOCOLATE COOKIES

Butter, melted—½ cup
Sugar, brown—1 cup
Flour—1½ cups
Chocolate, melted—2 squares
Milk—½ cup
Egg—1
Soda—½ teaspoon
Nuts—1 cup

Drop by spoonfuls and bake in hot oven.

FROSTING FOR CHOCOLATE COOKIES

Take some chocolate and butter and melt. Dilute with cream and hot water. Then add powdered sugar.

MRS. T. CALEY

CHRISTMAS COOKIES

Sugar—2 cups
Butter—½ cup
Lard—½ cup
Milk, sour or buttermilk—1 cup
Eggs—2
Soda—1 teaspoon, dissolved in warm water
Flour—sufficient to roll out
Nutmeg—1 teaspoon, heaping

FROSTING FOR COOKIES

Beat white of egg stiff and beat in as much pulverized sugar as it will take; spread thinly over cookies and sprinkle with Confectioner's colored sugar.

MRS. F. E. MALLICK

CLIFFORD TEA COOKIES

Butter—1 cup
Sugar, brown—2 cups
Salt—½ teaspoon
Nuts—½ cup
Flour—4 cups
Eggs—2
Soda—1 teaspoon
Cream of tartar—1 teaspoon
Dates—½ cup

Fill mold with mixture, chill over night, cut very thin, bake in a quick oven. Makes six dozen cookies.

DATE COOKIES

Sugar—1 cup
Butter—1 cup
Eggs—2
Flour—enough to roll out
Buttermilk—½ cup
Soda—1 teaspoon
Oatmeal—3 cups, rolled

FILLING

Dates—1 package
Water—1 cup
Boil and let cool.
Sugar—1 cup

LENORE CUNNINGHAM

DIAMOND JUBILEE RECIPES

DATE COOKIES

Sugar—1½ cups
Butter—1 cup
Milk, or sour cream—1 cup
Nutmeg—little
Eggs—2
Baking powder—1 teaspoon
Soda—1 teaspoon
Flour—little

Cream the butter and sugar. Add eggs, well beaten. Add soda to cream; when dissolved put in above and add flour and baking powder. Roll thin.

DATE FILLING

Dates—1 package, cleaned
Sugar—½ cup
Lemon, juice—1
Water—½ cup, more if dates are dry

Boil. Beat well, when cool.

ICE-BOX COOKIES

Sugar, white—1 cup
Sugar, brown—1 cup
Shortening—1½ cups, melted, half butter and half lard
Eggs—3
Vanilla—1 teaspoon
Salt—a pinch
Cinnamon—1 teaspoon, heaping
Nuts—1 cup, chopped
Flour—4 cups
Soda—1 teaspoon, sifted with flour

Melt the shortening and then measure 1½ cups.

Butter a loaf tin and pack as for meat loaf, pressing dough firmly with back of hand.

Let stand over night in the ice-box.

Slice thinly and bake quickly.

ANNA MURPHY

FINE COOKIES FOR TEA

Butter—1 cup
Sugar, powdered—7 tablespoons
Flour, pastry—1½ cups, sifted
Eggs, yolks—3
Almonds—1 cup, chopped very fine

Cream the butter, sugar and eggs. Add almonds and flour. Roll out to one-eighth inch thickness, and cut into cookies. Brush over top with yolk of egg and a little milk. Bake on buttered tins.

FROZEN COOKIES

Margarine, Nut—1 pound
Sugar—2 cups, one white, one brown
Eggs—3
Cinnamon—1 teaspoon
Almonds—½ pound, cut
Salt—½ teaspoon
Milk—½ cup
Lemon, juice—½
Flour—5 cups
Soda—1 teaspoon, scant

Knead until very stiff. Divide into two batches. Put in loaf pan and make smooth on top. Set out all night. In the morning cut thin and bake in moderate oven until brown.

DIAMOND JUBILEE RECIPES

FRUIT COOKIES

Shortening—1½ cups
Milk—2 cups
Flour—5 cups
Salt—1 teaspoon
Baking powder—2 teaspoons
Sugar—2 cups
Eggs—3
Bread—1 cup, crumbs
Nutmeg—1 teaspoon

GINGER COOKIES

Molasses—2 cups
Sugar—1 cup
Ginger—1 teaspoon
Eggs—2
Lard or bacon drippings—1 cup
Milk, sour—⅔ cup
Soda—2 teaspoons, sifted in flour
Flour—enough to roll

Use enough flour to roll, cut thin and bake in a quick oven.

MOTHER'S COOKIES

Sugar—2 cups
Cream, sour—1 cup
Soda—1 teaspoon
Flour—enough to roll
Butter, or bacon drippings—1 cup
Eggs—3
Baking powder—2 teaspoons

Cut thin and bake in a quick oven.

NUT COOKIES

Sugar—1 cup
Eggs—2
Molasses—1 tablespoon
Nuts—1 cup, chopped
Vanilla—1 teaspoon
Salt—½ teaspoon
Flour—1½ cups

Mix ingredients. Roll out, cut and bake in moderately hot oven.

Mrs. D. C. Dailey

OATMEAL COOKIES

Sugar—1 cup
Eggs—2
Milk, sweet—6 tablespoons
Raisins—1 cup
Flour—2 cups
Butter—1 cup
Oatmeal—2 cups, dry
Soda—¾ teaspoon
Cinnamon—1 teaspoon, scant

Drop from teaspoon on baking pan. Mercedes Muenz

DIAMOND JUBILEE RECIPES

OVERNIGHT COOKIES

Sugar, brown—1 cup
Sugar, white—1 cup
Eggs—2, well beaten
Butter and lard—⅔ cup
Vanilla—1 teaspoon
Flour—2½ to 3 cups
Soda—1 teaspoon
Cinnamon—1 teaspoon
Salt—¼ teaspoon
Nuts—1 cup, chopped

Dissolve soda in a little hot water. Mix ingredients and mold into loaf. Place in greased pan and let stand over night. Slice and bake in moderate oven.

MRS. P. H. MACKEY

PEANUT COOKIES

Butter—¼ cup
Sugar—½ cup
Egg—1
Milk—2 tablespoons
Flour—1 cup
Baking powder—2 teaspoons
Peanuts—¾ cup
Salt—¼ teaspoon

Mix in the usual manner, add the egg beaten without separating the yolk from the white. Reserve a few whole pieces of nuts to garnish the tops and add the rest chopped fine. Drop on buttered pans.

SOUR CREAM COOKIES (Dropped)

Mix in the order as given:
Flour—4 cups
Salt—½ teaspoon
Butter—1 cup
Eggs—2, beaten
Cream, sour—1 cup
Walnuts, English—1 cup
Soda—1 teaspoon, level
Nutmeg—1 teaspoon
Sugar, granulated or brown—2 cups
Raisins—1 cup

Mix in order given, beating the eggs into the cream. Sour milk or buttermilk can be used instead of cream, but add more butter. Rub the butter into the flour the same way as when you make pie crust. Drop by teaspoonfuls into well greased pans, allowing space to spread.

SOUR CREAM COOKIES

Sugar—2 cups
Butter—1 cup
Eggs—2
Cream, sour—1 cup
Soda—1 teaspoon, level
Flour—4 cups, about

Cream butter and sugar. Add eggs and cream in which is dissolved the soda. Add enough flour which will be about four cups, in which one teaspoon of baking powder is sifted. Mix quite stiff, but handle as little as possible on the board. Roll thin and sprinkle sugar over the top. Bake in a hot oven.

DIAMOND JUBILEE RECIPES

ICE BOX COOKIES

Butter—½ cup
Egg—1
Vanilla—½ teaspoon
Salt—¼ teaspoon
Sugar—1 cup
Milk—¼ cup
Flour—2 cups
Baking powder—2 teaspoons

Cream together butter and sugar. Beat egg until light and add it to milk. Add this to sugar mixture with flavor. Sift together flour, salt, baking powder. Combine the two mixtures and make into a roll like sausage; wrap in oil paper, placing in ice box over night. Slice very thin, sprinkle with sugar and cinnamon, and place on well greased tins.

CREAM WAFERS

Sugar—1 cup
Peppermint—5 drops (or wintergreen)
Water—½ cup
Fruit coloring—5 drops

Let sugar and water come to boil, and cook until it threads when tried in cold water. Remove from fire, add peppermint or wintergreen, and the same amount of fruit coloring. Whatever color desired may be used. Beat until creamy. Drop from spoon on waxed paper. If mixture becomes hard while pouring, add a few drops of cold water. MRS. E. T. BROS

CORN FLAKE COOKIES

Lard—½ cup
Butter—½ cup
Sugar—1 cup
Baking powder—1½ teaspoons
Soda—½ teaspoon
Eggs—2
Salt—¼ teaspoon
Milk—4 tablespoons
Flour—2½ cups
Cornflakes—2 cups

Sift baking powder, flour and soda together. Cream shortening. Add sugar, beaten eggs, milk, flour mixture, cornflakes. Drop by spoonfuls on baking sheet. Bake light brown. MRS. CRAIN

SOFT GINGER COOKIES

Lard—1½ cups, melted
Eggs—3
Molasses—3 cups
Soda—3 teaspoons
Cinnamon—3 teaspoons
Sugar—1½ cups
Water—1½ cups
Flour—6 cups
Ginger—2 teaspoons
Salt—1½ teaspoons

Add more flour if necessary to make a stiff dough. Chill, roll thick and cut.

DIAMOND JUBILEE RECIPES

SOUR CREAM COOKIES

Sugar—2 cups
Butter—1 cup
Eggs—2
Flour—till stiff dough to roll
Cream, sour, thick—1 cup
Soda—1 teaspoon, in cream
Salt—pinch

Cream butter, add sugar slowly, cream well. Then add eggs beaten, add cream, and mix all well. Add salt, then flour. When stiff enough to roll, roll *very very* thin. Bake quickly, light brown.

MARGARET BLEWETT

SUGAR COOKIES

Shortening—1½ cups
Eggs—3
Flour—6 cups
Sugar—2 cups
Milk—1½ cups
Baking powder—3 teaspoons

Fruits or nuts may be added to above mixture for variety.

SURPRISE COOKIES

Sugar—1½ cups
Cream, sour—½ cup
Soda—½ teaspoon
Flour—4 cups
Butter—½ cup
Eggs—2
Baking powder—2 teaspoons
Salt—1 teaspoon

Roll to a quarter of an inch in thickness. On half of round, put a bit of jelly or raisin filling or half a stewed prune. Cover with remaining rounds and press edges together. MARIAN COLE FISHER

CREAM PUFFS

Butter—½ cup
Water, boiling—1 cup
Flour—1 cup
Eggs—3
Salt—a pinch

Put butter and water in sauce pan over fire and bring to boiling point. When boiling, literally dump in flour (after removing from fire) and stir vigorously. As soon as cool, thoroughly blended and no dry flour visible, add the unbeaten eggs, one at a time, beating thoroughly after each one is added. Put on bottom of baking pan, shaping as round as possible with batter slightly heaped in middle. Bake 45 minutes in moderate oven. Do not open oven until in ten minutes. Upon removing from oven make slit in side of each one to permit any steam to escape. When cold fill with sweetened whipped cream and cover with pulverized sugar.

MRS. F. E. MALLICK

DIAMOND JUBILEE RECIPES

DATE BARS

Eggs—3, well beaten
Sugar—1 cup
Dates—1 cup
Vanilla—1 teaspoon
Nuts—1 cup, chopped
Baking powder—2 teaspoons
Flour—1 cup

Beat sugar into eggs, add other ingredients and beat to a soft batter. Spread out in long pans. When done cut in bars and roll in powdered sugar.

HONEY ROCKS

Eggs—3
Butter—4 tablespoons, level
Flour—2 cups
Honey—¾ cup
Currants or raisins—1 cup

Mix in the order given. Drop from a fork in small mounds on a well greased pan. Oven temperature 400 degrees F. Time about fifteen minutes.

MARIAN COLE FISHER

HONEY WAFERS

Honey—½ cup
Sugar—¼ cup
Lemon, rind—1, grated
Butter—¼ cup, soft
Flour—1 cup

Mix in the order given. Spread in well greased pan. Bake in a moderate oven. Cut in squares immediately after it is baked. Roll these squares over a knife handle while warm.

KISSES

Eggs, whites—4
Vanilla—½ teaspoon
Sugar, powdered—1¼ cup
Sugar, fine granulated—1 cup

Beat whites until stiff, add gradually ⅔ cup of sugar and continue beating until mixture holds its shape. Fold in remaining sugar, and add flavoring. Slightly grease pan or use waxed paper. Shape with a spoon or pastry bag. Bake thirty minutes in a very slow oven. These may be split apart and filled with whipped cream or ice-cream. MARY WILMART

NUT BALLS

Eggs—5, beaten very light
Sugar—2 cups
Nuts—2 cups, chopped
Bread crumbs—2 cups
Flour—8 tablespoons
Baking powder—½ teaspoon

Beat eggs and sugar ten minutes. Add other ingredients, sifting flour and baking powder together. Roll into small balls between hands. Bake in medium oven.

KATE BUEHLER

DIAMOND JUBILEE RECIPES

NUT BARS

Sugar—1 cup
Eggs—3
Walnuts—1 cup, chopped
Flour—1 cup
Dates—¾ pound
Salt—¼ teaspoon
Baking powder—1 teaspoon

Beat yolks and sugar until creamy. Mix together flour, baking powder, salt, nuts and dates. Beat egg-whites stiff. Combine all three mixtures. Bake in a long wide pan thirty minutes. Cool, cut in squares and roll in powdered sugar.

POLLY MALLOY

ROCKS

Eggs—3
Butter—1 cup
Sugar, granulated—1 cup
Nuts—1 cup, cut in small pieces
Dates—1 cup, cut in small pieces
Soda—1 teaspoon, dissolved in two tablespoons of hot water
Flour—2½ cups

Mix. Drop from a spoon on greased pan. Bake slowly.

MRS. THOMAS GREEN

ROCKS

Sugar—1½ cups
Eggs—3, beaten well
Oatmeal—2 cups
Nuts—2 cups
Baking powder—1 teaspoon
Milk—½ cup
Butter—¾ cup
Vanilla—1 teaspoon
Flour, wheat—1½ cups
Raisins—1 cup

MARGARET BLEWETT

ROCKS

Sugar—1½ cups
Butter—1 cup
Eggs—3, well beaten
Cinnamon—1 teaspoon
Salt—¼ teaspoon
Soda—1 teaspoon, dissolved in ¼ cup of hot water
Raisins, seeded—2 cups
Nuts—1 cup, cut
Flour—2½ cups

FLORENCE BAENEN JUNGROTH

PFEFFER-NUSSE

Flour—½ pound
Sugar—½ pound
Eggs—2
Rosewater—1 teaspoon
Lemon, rind—1, cut fine

Beat the eggs and sugar half an hour; add a little of each of these: Pepper, cloves, cinnamon, and cardamon; then the lemon rind and at last one half pound of flour. Put on a floured board and cut very small in circles, etc. Bake slowly.

DIAMOND JUBILEE RECIPES

SAND TARTS

Flour—2 pounds
Sugar—2 pounds
Baking powder—¼ teaspoon
Butter—1 pound
Eggs—4

Roll the sugar lightly and rub into the flour. Warm the butter slightly and rub into the sugar and flour. Beat the eggs and mix into the ingredients and mix like cookies, having in reserve one cup of flour for rolling out. Roll a portion of the dough quite thin and trim the edges so it may be cut in squares. Beat two eggs and rub over the dough with a feather or soft brush, and sift over cinnamon. Cut into squares and put two almonds on top of each. Almonds must be blanched and split. Bake in a hot oven.

SWEETHEARTS

Cream, sour—1 cup
Baking powder—1 teaspoon
Egg—1
Sugar—1 cup
Soda—½ teaspoon
Salt—a pinch

Flour enough to make a soft dough. Cut with square cutter. Place a stoned date and a slice of peach in center of each piece. Fold the four corners over this. Bake in a moderate oven and cover with nut frosting.

MRS. J. M. HYNES

CONFECTIONS

CARAMELS

Sugar, granulated—1¼ cup
Corn syrup—½ cup, scant
Cream of tartar—1/16 teaspoon
Butter—¼ cup
Cream, rich—1¼ cup

Place on stove and when boiling point is reached gradually add cream. Mixture should not stop boiling while cream is being added. Cook until a medium soft ball is formed when dropped into cold water. Add flavoring and black walnuts.

BERENICE HYNES

CHOCOLATE FUDGE

Sugar, granulated—4 cups
Cocoa—4 tablespoons
Milk—1½ cups
Butter—a small portion

Boil two or three minutes, then beat in a pan of cold water until thick enough to spread.

EVELYN GRAHAM

DATE BARS

Eggs—3, well beaten
Sugar—1 cup
Salt—a pinch
Vanilla—½ teaspoon
Dates—1 cup, cut fine
Walnuts—1 cup, cut fine
Flour—¾ cup

Bake in shallow pan. Cut in squares while warm. Roll in powdered sugar before serving.

ANNA MURPHY

DIVINITY

Sugar, granulated—2⅔ cups
Water—⅔ cup
Karo—⅔ cup, white
Eggs—2
Nuts—1 cup, shelled

Boil until the mixture threads. Pour syrup on beaten whites of two eggs gradually. Beat until stiff enough to spoon off on well-buttered pans. Top with shelled nuts. Use coloring if desired. EVELYN GRAHAM

FUDGE

Put two cups of granulated sugar, one-third cup of white syrup, one-half cup milk, one square or ounce of chocolate, and two tablespoons of butter over the fire in a saucepan. Stir until the chocolate is melted, then cook, stirring occasionally until the mixture, when tested, forms a soft ball in cold water; it will take five minutes' cooking after boiling begins. Add a teaspoon of vanilla and beat until mixture begins to granulate, then turn into a buttered pan. When nearly cold cut in cubes.

HELEN NAZE

DIAMOND JUBILEE RECIPES

FUDGE

Sugar—2 cups
Cocoa—4 tablespoons, heaping
Baking soda—1 pinch
Milk—1 cup
Butter—1 tablespoon

Mix these thoroughly and cook until it forms a soft ball in water. Remove from fire and add one tablespoon of butter and a pinch of baking soda. Let stand in a pan of cold water a few minutes, and beat until stiff. Add one cup of nuts, and pour into buttered pan. MRS. E. T. BROS

PINOCHE

Sugar, brown—1 cup
Milk—1 cup
Soda—1 pinch
Raisins, white—1 cup
Sugar, white—1 cup
Butter—1 tablespoon
Vanilla—to flavor
Nuts—½ cup

Cook until it forms a soft ball when tried in water (brown and white sugar and milk). Remove from fire, add soda, vanilla, and butter. Let stand a few minutes, then beat until stiff. Add a cup of white raisins, and one-half cup of nuts. Pour on buttered platter. MRS. E. T. BROS

SEA FOAM

Sugar, white—2 cups
Water, warm—½ cup
Nuts—1 cup
Vanilla—to flavor
Syrup, Karo, white—½ cup
Eggs, whites—3
Cherries, candied—½ cup

Cook sugar, syrup and water until it forms a hard ball when tried in water. Remove from fire and pour this mixture into the whites of eggs which have been beaten *very* stiff. Beat until it becomes stiff and add nuts, candied cherries and vanilla. Pour on buttered platter.

MRS. E. T. BROS

STUFFED DATES

Clean and stone dates, and press nut meat in the center of each one. Roll in powdered sugar. MRS. E. T. BROS

GLAZED NUTS

Sugar—1 cup
Butter—1 tablespoon
Water—½ cup
Nuts—

Boil sugar, butter and water until it forms a hard ball, when tried in water. Lay whole pecan, brazil, or any nuts you prefer on buttered tins. Pour this mixture over each one separately. Let harden. These make a nice decoration for the Christmas box. MRS. E. T. BROS

DIAMOND JUBILEE RECIPES

GRAPE FUDGE

Grapes, Concord—5 pounds
Walnuts—½ pound
Oranges, rind and juice—3
Sugar—5 pounds
Raisins—1 pound

Separate pulp from skins of grapes. Put pulp on to heat to loosen the seeds, then put through colander. Add all ingredients to pulp and cook fifteen minutes. Seal.

UNCOOKED WALNUT CANDIES

Egg, white—1
Water—½ tablespoon, cold
Walnut meats—1 pound
Vanilla—¾ teaspoon
Sugar—2 cups, Confectioner's

Put egg white, water and flavoring in a bowl, and beat until well blended. Sift sugar and add one spoonful at a time, stirring until well mixed, before each addition. Continue adding a spoonful at a time until mixture is very stiff, then take out on a board and knead until perfectly smooth. Fondant may be colored by the addition of pink, green, yellow, lavender, or orange color paste, and other flavors may be used instead of vanilla.

Shape fondant in small balls, press half of a whole walnut meat firmly on each side and roll edges in coarse granulated sugar; or, shell and chop walnuts, mix with fondant, and roll out one-fourth inch thick and cut in bars, or shape in balls and roll in sugar, or dip in melted coating chocolate, or use a ball as a filling for dates or for candied cherries or raisins cut to resemble the petals of a flower. Use a strip of angelique or citron for stems, or shape fondant like acorns, dip large end in melted chocolate, and then in chopped and sifted walnut meats. Any nuts will do as well as walnuts.

SALTED WALNUTS

Walnut meats—1 cup
Salt—
Cooking oil—½ cup

Heat oil in very small frying pan; when hot put in enough walnuts to cover bottom of pan, and stir until they begin to change color. Remove with spoon or small skimmer, taking up as little oil as possible; drain on brown paper and sprinkle with salt. Repeat until all are fried.

SUGARED WALNUTS

Sugar—1 cup
Walnut meats—2 cups
Water—4 tablespoons

Boil sugar and water until syrup spins a thread, then add the walnut meats and stir until sugar hardens on the nuts. A little salt will improve the taste. Other nuts may be used if desired.

DIAMOND JUBILEE RECIPES

VELVET FUDGE

Butter—3 tablespoons
Sugar—3 cups
Milk—1 cup
Chocolate—3 tablespoons, or a little less cocoa
Walnut meats—1 cup

Melt butter, add chocolate, sugar, milk. Mix well and cook to soft ball stage when tried in cold water. DO NOT STIR. Remove from fire and set aside until cold. Add walnut meats, or any nuts desired, and pick up and work in the hands fifteen to twenty minutes, shape into long rolls and slice. The candy gets very soft and hard to manage while being worked, but finally it comes off clean.

KARO FUDGE

Chocolate—2 squares
Milk—½ cup
Karo syrup—1/3 cup
Vanilla—1 teaspoon
Walnut meats—1 cup, chopped
Sugar—2 cups
Butter—2 tablespoons

Cook milk, sugar, and Karo in pan until syrup forms a soft ball when tried in cold water. Remove from fire and add vanilla, butter and nuts. Beat until creamy and pour in buttered pans. When cool, cut in squares. Other nuts may be used if desired.

PENOCHE

Sugar, brown—3 cups
Walnut meats—1½ cups
Vanilla—1 teaspoon
Milk—1 cup
Butter—1 tablespoon
Salt—1 pinch

Mix sugar, butter, and milk. Cook until mixture forms a soft ball when tried in cold water. Remove from fire. Add vanilla, salt, and nuts. Beat until creamy. Pour into buttered tins. Any nuts will do as well as walnuts.

WALNUT DIVINITY FUDGE

Sugar—2 cups
Karo—½ cup, white
Egg, white—1
Water—½ cup
Vanilla—1 teaspoon
Walnut meats—1 cup

Boil sugar, water, and Karo until syrup forms a ball when tried in cold water. Beat white of egg until stiff and add slowly half of syrup, beating constantly. Cook remainder until it forms a hard ball when tried in cold water, and add slowly to first mixture. Beat until stiff, add vanilla, and walnuts. Turn into buttered pan, and cut when cold. Other nuts may be used if desired.

DIAMOND JUBILEE RECIPES

CREAMY WHITE FUDGE

Sugar—3 cups
Milk—¾ cup, condensed
Nut meats—2 cups
Butter—1 tablespoon, large
Water—¼ cup
Vanilla—2 teaspoons

Melt butter. Add sugar, milk, and water and mix well. Place over fire and boil until it forms a soft ball when tried in cold water. Remove from fire. Add vanilla and let stand undisturbed until cold. Stir in nuts and pick up in hands and work fifteen to twenty minutes. Shape into rolls and slice. Milk may be substituted for the condensed milk and water, but it will not give as rich a flavor. While being worked in the hands this candy gets very soft, but it will finally come off clean.

CHOCOLATE WALNUT CARAMELS

Sugar—1 cup
Milk—1½ cups
Chocolate—3 squares
Syrup—½ cup, white corn
Vanilla—1 teaspoon
Walnut meats—1 cup

Put sugar, corn syrup and milk in saucepan, stir until sugar is dissolved, bring to boiling point, and boil until mixture will form a very firm ball when tried in cold water. The caramels when cold will be of the same consistency as this firm ball. Do not beat, as beating may cause the candy to become granular. Add vanilla, chocolate grated, and walnuts, or other nuts if desired, cut in large pieces. Pour caramel into buttered pan seven inches square. When cool cut it in squares and if desired wrap in wax paper.

DISHES for Invalids

ORANGEADE

Oranges, juice—2
Ice, crushed—3 tablespoons

Put the ice in glass and pour over orange juice. May sweeten with syrup if desired.

ORANGE ALBUMEN (99 calories)

Egg, white—1
Ice, crushed—2 tablespoons
Orange, juice—1/3 cup
Syrup—

Stir white of egg, using silver fork, add gradually orange juice and strain over crushed ice, then add syrup if necessary.

MILK PUNCH (188 calories)

Milk, cold—⅔ cup
Salt—few grains
Sugar—½ tablespoon
Rum, brandy or whisky—1 tablespoon

Put ingredients in glass, cover with shaker, invert, and shake until frothy. Turn into glass for serving.

GINGER TEA

Ginger—½ teaspoon
Water, boiling—1 cup
Sugar—2 teaspoons

Mix ginger and sugar, add boiling water. Let stand until liquid is clear. Pour into serving cup being careful not to disturb perciptale.

A CUP OF TEA

Tea—1 teaspoon
Water—¾ cup, freshly boiling

Heat a cup, put in tea, pour on water, cover, and let stand in warm place from three to five minutes. Strain into a hot cup, and serve with sugar and cream or milk.

DIAMOND JUBILEE RECIPES

EGG-NOG (228-300 calories)

Egg—1
Salt—few grains
Cream—1/3 cup
Sugar—¾ tablespoon
Brandy—1½ tablespoons
Milk, cold—1/3 cup

Beat egg slightly, add sugar, salt and slowly liquor; then add gradually, milk and cream. Strain and serve. Cocoa, chocolate, caramel, etc., flavorings may be substituted.

EGG WITH BRANDY

Egg, yolk—1
Sugar, powdered—1 tablespoon
Brandy—1 tablespoon
Egg, white—1
Salt—few grains

Beat yolk of egg until thick and lemon color. Beat white of egg until stiff—using fork; and sugar gradually, continuing the beating; then add beaten yolk, salt and brandy. Serve in small glasses and eat with a spoon.

A POT OF COFFEE (Boiled)

Coffee, ground—½ cup
Water, cold—¾ cup
Egg—½
Water—3 cups, freshly boiled

Scald a granite-ware coffee pot. Wash egg, break, and beat slightly. Dilute one-half egg with one-half cup cold water, add one-half the crushed shell, and mix with coffee. Turn into coffee pot, pour on boiling water, and stir thoroughly. Let boil three minutes, stir, and pour some into a cup to be sure that spout is free from grounds. Return to coffee pot, pour in remaining cold water, and let stand on back of range ten minutes. The spout of a coffee pot should be covered to prevent escape of aroma. If there is no cap to coffee pot, stuff with soft paper or a piece of cheese cloth. The size of coffee pot should correspond with quantity of coffee to be made, if the best results are to be secured.

To serve coffee: Put sugar in cup, add cream, and pour on coffee. The flavor is quite different and not satisfactory to the coffee drinker if the coffee is poured into the cup and the sugar and cream passed.

BREAKFAST COCOA

Cocoa—1 teaspoon, breakfast
Milk, scalded—1 cup
Sugar—1½ teaspoons
Salt—few grains

Mix cocoa, sugar and salt, and add milk gradually, while stirring constantly. Bring to boiling point and let boil one minute. Beat one minute using a Dover egg beater. This is known as milling and prevents the forming of scum, which is so unsightly.

DIAMOND JUBILEE RECIPES

FAVORITE DRINK FOR INVALIDS

Lemon—½
Ice—½ glass
Egg, white—1
Orange—½
Eggs, yolks—2
Sugar—3 teaspoons

Strain squeezed lemon and orange juice and place in glass one-half filled with ice. Add eggs and sugar, and stir until ice is melted. A patient will enjoy this two or three times a day.

MILK TOAST

Toast—2 slices, dry
Milk, scalded—¾ cup
Butter—¾ tablespoon
Salt—¼ teaspoon

Butter bread, arrange on hot dish, and pour over milk to which salt has been added.

DIP TOAST

Toast—2 slices, dry
Salt—¼ teaspoon
Milk, scalded—1 cup
Butter—¾ tablespoon
Flour—1½ tablespoons
Milk, cold—2 tablespoons

Add cold milk gradually to flour, to make a smooth paste. Turn into scalded milk, stirring constantly at first until mixture thickens. Cook over hot water twenty minutes. Add salt and butter in small pieces. Dip slices of toast separately in sauce. When soft remove to serving-dish, and pour over remaining sauce.

CREAM TOAST

Toast—2 slices, dry
Cream, scalded—¾ cup, thin
Salt—¼ teaspoon
Flour—1 tablespoon
Milk, cold—2 tablespoons

Follow recipe for making Dip toast.

CINNAMON TOAST

Toast—2 slices, ½ inch thick and buttered
Cinnamon—¼ teaspoon
Sugar—2 teaspoons

Butter toast and lightly shake on mixture of cinnamon and sugar. Replace in oven until a light crust forms over toast. Serve with black tea and lemon.

ORANGE TOAST

Toast—2 slices, dry
Sugar—2 tablespoons
Orange—1

Have toast golden brown in color. Make paste of pulp of orange and sugar. Spread toast with butter. Lightly spread on orange pulp, replace in oven until a slight crust forms. Serve with black tea.

DIAMOND JUBILEE RECIPES

TOMATO TOAST FOR INVALIDS

Butter—1 teaspoon
Toast—2 slices, dry
Tomato—2 ounces, strained juice

Bring tomato juice and butter to boil. Pour over buttered toast.

SOFT COOKED EGG

Put an egg into a saucepan of hot water, using a spoon, allowing water to cover egg, and keeping water at a uniform temperature of 175 degrees F. for six and one-half to eight minutes; or put egg in a saucepan of cold water allowing water to heat gradually until boiling point is reached, time required for cooking being about the same. Remove egg from shell into a warm cup and add one teaspoon butter and a few grains of salt.

BAKED EGG

Bread crumbs—1/8 cup, soft
Egg—1
Cream—1 tablespoon, heavy
Salt—few grains

Cover bottom of buttered egg-shirrer with crumbs. Break egg, slip on to crumbs, sprinkle with salt, pour over cream, cover with remaining crumbs, and bake same in moderate oven until white is set.

SCRAMBLED EGG

Egg—1
Milk—1 tablespoon
Butter—1/2 tablespoon
Salt—few grains

Break egg, beat slightly, and add milk and salt. Heat omelet pan, put in butter and when melted add mixture.

CODDLED EGG

Egg—1
Butter—1 teaspoon
Pepper—few grains
Milk—1/3 cup
Salt—

Scald milk, and add egg slightly beaten. Cook over hot water stirring constantly until of a soft, creamy consistency, then add seasoning. Serve with toast points.

EGG A LA GOLDENROD

Milk, scalded—1/2 cup
Butter—1/2 tablespoon
Flour—3/4 tablespoon
Salt—1/4 teaspoon
Egg—1, hard boiled
Bread—2 slices
Toast points—6
Parsley—

Make sauce of first four ingredients. Finely chop white of egg and reheat in sauce. Remove crust from bread, cut each slice in two, lengthwise, and toast until delicately browned. Arrange on serving dish, pour over sauce. Cover with yolk of egg, forced through strainer, and garnish with toast points, and parsley.

DIAMOND JUBILEE RECIPES

RICE GRUEL

Rice—1 tablespoon
Milk—1 cup

Wash rice, cover with cold water, and let stand two hours; drain, add milk to rice, and cook one and one-half hours in top of double boiler. Strain twice through a fine strainer, season with salt. Serve hot or cold.

BARLEY GRUEL

Barley flour—1 tablespoon
Water, cold—2 tablespoons
Water, boiling—1 cup
Milk—½ cup
Salt—¼ teaspoon

Add cold water slowly to barley flour to form a thin paste, then add gradually to boiling water, bring to boiling point, and season, strain.

FARINA GRUEL

Farina—½ tablespoon
Water, boiling—¾ cup
Milk—½ cup
Egg, yolk—1
Salt—¼ teaspoon

Add farina, slowly, to boiling water, while stirring constantly, then let boil twenty minutes. Add milk and reheat. Beat egg yolk slightly. Dilute with two tablespoons mixture, add to remaining mixture, season and then strain.

BEEF EXTRACT

Beefsteak—½ pound, from round, (one inch thick)
Salt—

Remove fat and wipe steak with a cloth wrung out of cold water. Place on heated wire broiler, and broil four minutes, turning every ten seconds for the first minute (to prevent the escape of juices) then occasionally. Remove from broiler to warm plate and cut in pieces of correct size to fit meat press or metal lemon-squeezer. Make several gashes in pieces on both sides, put in press or lemon-squeezer, and extract juice. Turn juice into cup set in saucepan of hot water. Season with salt, and serve at once. Care must be taken that cup does not become sufficiently hot to coagulate albuminous juices.

CORNSTARCH PUDDING

Milk, scalded—⅔ cup
Cornstarch—1½ tablespoons
Sugar—½ tablespoon
Vanilla—¼ teaspoon
Salt—⅛ teaspoon
Milk, cold—2 tablespoons
Egg—1

Mix cornstarch, sugar, and salt, dilute with cold milk, and add gradually to scalded milk, stirring constantly until mixture thickens. Cover and let cook in double boiler eight minutes; then add egg slightly beaten, cook one minute, and serve hot with sugar and cream, or mold and chill.

TAPIOCA CUSTARD PUDDING

Milk, scalded—⅔ cup
Tapioca—1 tablespoon, pearl
Egg—½, slightly beaten
Sugar—1½ tablespoons
Salt—few grains
Butter—½ teaspoon

Soak tapioca one hour in cold water to cover, drain, add to milk and cook in double boiler thirty minutes. Add to remaining ingredients, pour into small buttered baking-dish and bake about twenty-five minutes in slow oven.

LEMON JELLY

Gelatine, granulated—¾ teaspoon
Water, cold—1 tablespoon
Sugar—1½ tablespoons
Water, boiling—3 tablespoons
Lemon, juice—2 tablespoons

Soak gelatin in cold water, add boiling water, and as soon as gelatin is dissolved add sugar and lemon juice. Strain through cheese cloth, mold, and chill.

ORANGE JELLY

Gelatine, granulated—¾ teaspoon
Water, cold—½ tablespoon
Water, boiling—1 tablespoon
Orange, juice—¼ cup
Lemon, juice—1 teaspoon
Sugar—1½ tablespoons

Cut a circular piece of peel one inch in diameter from stem end of orange. Introduce handle of a silver spoon into opening thus made and remove pulp and juice. Strain juice from pulp and use in making jelly. The forefinger of right hand may be of assistance in loosening pulp lying close to skin, which should be discarded, as it is apt to make a cloudy jelly. Proceed same as making lemon jelly. Fill orange with mixture, place in pan, and surround with ice to which add small quantity of water. Be sure that it is well balanced and watch carefully lest it should be upset by the melting of the ice. As soon as jelly is firm cut lengthwise in quarters. Arrange on serving-dish and garnish with glossy green leaves. Whipped cream may be piled in center of dish if desired.

WINE JELLY

Gelatine, granulated—¾ teaspoon
Water, cold—½ tablespoon
Water. boiling—1 tablespoon
Sugar—1 tablespoon
Wine—3 tablespoons
Orange, juice—1 tablespoon
Lemon, juice—1 tablespoon

Follow recipe for making lemon jelly. Mold and chill.

DIAMOND JUBILEE RECIPES

SNOW PUDDING

Gelatine, granulated—1 teaspoon
Water, cold—1 tablespoon
Water, boiling—½ cup
Sugar—¼ cup
Lemon, juice—1½ tablespoons
Egg, white—1

Soak gelatin in cold water and dissolve in boiling water. Add sugar and as soon as dissolved, lemon juice; strain and set in bowl containing mixture in pan of ice water. Occasionally stir, and when quite thick beat until frothy. Add white of egg beaten stiff. Mold, or pile by spoonfuls on glass dish. Serve with steamed custard.

MARSHMALLOW PUDDING

Gelatine, granulated—⅔ teaspoon
Water, boiling—1/3 cup
Sugar—¼ cup
Egg, white—1
Vanilla—¼ teaspoon
Salt—few grains

Dissolve gelatine in boiling water. Put sugar in bowl, add white of egg, and pour over strained gelatine; then add salt and vanilla. Beat mixture fifteen minutes. Chill and cut in pieces the size and shape of marshmallows. Serve with sugar and cream.

BAKED CARAMEL CUSTARD

Egg—1
Sugar—2 tablespoons
Salt—few grains
Milk, scalded—⅔ cup
Vanilla—1/3 teaspoon

Put sugar in a smooth saucepan, and stir constantly over hot fire until melted and of color and consistency of maple syrup. Pour on the hot milk, and as soon as sugar is dissolved add gradually to egg slightly beaten; then add salt and vanilla. Bake same as plain custard. Serve with sauce.

Caramel sauce.—Melt three tablespoons sugar, and as soon as well browned add three tablespoons water. Cook five minutes, then cool slightly.

HAMBURG CREAM

Egg, yolk—1
Sugar—1 tablespoon
Egg, white—1
Lemon, juice—1½ tablespoons
Salt—few grains

Beat yolk of egg slightly, add sugar, lemon juice and salt, then cook over hot water until mixture thickens slightly; then add white of egg beaten until stiff. Turn in a glass and chill. Serve with lady fingers.

DIAMOND JUBILEE RECIPES

SPANISH CREAM

Gelatine, granulated—½ teaspoon
Milk—½ cup
Sugar—1 tablespoon
Vanilla—6 drops
Egg, yolk—½
Salt—few grains
Egg, white—½

Scald milk with gelatine, add sugar, and pour slowly on egg yolk beaten slightly. Return to double boiler and cook until mixture thickens, slightly stirring constantly. Add salt, white of egg beaten stiff, and flavoring. Turn into individual molds first dipped in cold water, chill, unmold, and serve with sugar and cream.

MAYE DONOHUE, Dietitian,
St. Mary's Hospital
Minneapolis

Doughnuts-PANCAKES Shortcakes

CHOCOLATE DOUGHNUTS

Base cake materials page 17, minus one-half the butter and plus:

Flour—½ cup
Salt—½ teaspoon
Sugar—¼ cup
Nutmeg—½ teaspoon
Chocolate—1 square
Vegetable oil for deep frying

Mix the batter in the order given in Base cake. A trifle more flour may be required to handle. Roll about a half inch thick, cut them all out and place on trays before beginning the frying. Chocolate must be melted. When the doughnuts rise and swell, they must be turned over, even if they have to be turned again to finish browning. This will sometimes occur when the oil is not hot enough.

Temperature of oil 370 degrees F.

MARIAN COLE FISHER

SOUR MILK DOUGHNUTS

Base cake materials page 17, minus one teaspoon baking powder, half the butter, sour milk to replace sweet milk, plus:

Flour—½ cup
Salt—½ teaspoon
Vegetable oil for deep frying.
Nutmeg—½ teaspoon
Soda—1 teaspoon

Proceed in mixing as in chocolate doughnuts.

MARIAN COLE FISHER

WAFFLES

Eggs—3
Flour—2 cups
Butter—1 tablespoon, melted
Sugar—2 tablespoons
Baking powder—2 teaspoons
Milk—1½ cups, or sufficient to make a medium thick batter

Cream butter and sugar together; add yolks of eggs, then flour and milk. Add beaten whites of eggs last. MARY LOUISE

DIAMOND JUBILEE RECIPES

WAFFLES

Flour—2 cups
Baking powder—2 teaspoons, level
Eggs—2
Milk—1½ cups
Salt—1 teaspoon, level
Sugar—1 tablespoon, level
Fat—5 tablespoons, level, soft

Make a smooth mixture of the flour, egg yolk, sugar, salt, baking powder, and fat, using a rotary egg beater. Whip up the egg white separately, add to the mixture.

NOTE:—The amount of fat may be anything but margarine or butter, as the waffles are apt to stick. The waffle irons do not require greasing when this amount is used. It is better to put the fat in the waffles than to burn it on the irons.

I think I can say authoritatively that electric waffle irons, if properly seasoned to begin with, will never require greasing. Care must be taken with both waffle and pan-cake griddle never to overheat. Then no burning fat will annoy.

MARIAN COLE FISHER

DOUGHNUTS

Flour—2½ cups
Sugar—½ cup
Salt—1 teaspoon
Baking powder—4 teaspoons
Cinnamon or mace—½ teaspoon
Milk—½ cup
Eggs—2
Mazola—3 tablespoons

Sift together dry ingredients. Drop in eggs, add milk, oil, and mix well. Roll out on slightly floured board. Cut and fry in deep, hot oil.

DOUGHNUTS

Eggs—3
Sugar—1½ cups
Milk—1½ cups
Nutmeg, salt, flour
Baking powder—2 teaspoons

Use one tablespoon of lard unless the milk is very rich.

FRENCH DOUGHNUTS

Butter—1 tablespoon
Eggs—4
Milk—1 cup
Salt—1 teaspoon
Flour—3 cups
Baking powder—2 teaspoons
Mace—⅛ teaspoon

Cream the butter, add sugar gradually, then the well beaten yolks of eggs; the milk, and sifted flour, baking powder, salt and mace, alternately. Beat the whites of eggs until stiff and dry, and add to first mixture. Add enough more flour to roll, and proceed as in recipe for Prize Sour Milk Doughnuts.

DIAMOND JUBILEE RECIPES

PRIZE SOUR MILK DOUGHNUTS

Butter—2½ tablespoons
Eggs, yolks—6
Eggs, whites—3
Milk, sour—¾ cup, rich
Water—¼ cup
Nutmeg—¼ teaspoon
Lard—enough to fry
Sugar—1 cup
Flour—4 cups
Salt—2 teaspoons
Cream of tartar—2 teaspoons
Soda—1¾ teaspoon
Flour—1 cup, extra flour to roll

Cream butter, add sugar gradually; beat yolks and whites of eggs together until light; add to first mixture and mix well. Then add sour milk and water gradually. Sift remaining ingredients together and add to the above mixture. Toss on well floured board. Divide in thirds. Roll one third of dough out at a time, putting the cuttings from the first three pieces of dough together to roll out a fourth time, etc. Handle dough as little as possible, and roll out to about one half inch in thickness. Doughnuts should be fried as you cut them and drained on a piece of brown paper. Heat fat, when smoking hot, lower flame to one-half and start to fry the doughnuts, which should be about one inch apart when they come to the top of the fat. The fat should be at least five inches deep in the pan, and if the right temperature, will fry a doughnut in three minutes.

GINGER BREAD

Sugar—½ cup
Molasses—½ cup
Butter—½ cup
Lard—½ cup
Water, boiling—1 cup
Cloves, allspice, nutmeg, ginger and cinnamon—1 teaspoon of each
Soda—1 teaspoon, dissolved in water
Flour—2½ cups
Eggs—3

Bake in a slow oven.

BROWNIES

Sugar—1 cup
Vanilla—1 teaspoon
Nuts—¾ cup, chopped
Baker's chocolate—2 squares
Eggs—2
Flour—1 cup
Milk—¼ cup
Butter—½ cup
Salt—

Cream butter and sugar, add beaten yolks of eggs, flour, salt, whites of eggs beaten stiff, melted chocolate, nuts and vanilla. Spread in buttered pan and bake in moderate oven about thirty minutes. When cold, cut in squares.

HELEN NAZE

DIAMOND JUBILEE RECIPES

CHOCOLATE DROPS

Butter—½ cup
Cream, sour—½ cup
Eggs—2
Flour—1½ cups
Soda—½ teaspoon, dissolved in cream
Chocolate—2 squares
Vanilla—1 teaspoon
Walnuts—1 cup, chopped

Cream butter. Add eggs, cream, flour, etc. Mix well. Drop batter from spoon on greased pan. Bake in moderate oven.

MARGARET GATES

CHOCOLATE TRIFLE

Chocolate dessert—1 1/3 cups
Salt—1 teaspoon
Vanilla—2 teaspoons
Eggs—4
Cake, crumbs—3 cups,
Milk—2 quarts
Sugar—2⅔ cups

Mix dry ingredients, pour milk over slowly, stirring to prevent any lumps. Add well beaten eggs, blend thoroughly. Pour into a buttered and sugared baking dish, set into a pan of hot water and bake one hour in a moderate oven.

CHOCOLATE COCOANUT MOLD

Chocolate dessert—2 cups
Sugar—2 cups
Milk—2 quarts
Cocoanut—3 cups, shredded
Vanilla—2 teaspoons
Salt—1 teaspoon

Heat milk in double boiler, add dry ingredients, thoroughly mixed except the cocoanut. Cook until thick and starchy taste has been eliminated; stir and add cocoanut and vanilla. Pour into wet molds, put in cool place to harden. Serve with custard or whipped cream.

SOUR CREAM DOUGHNUTS

Eggs—3, beat well
Cream, sour—1 cup
Baking powder—1 teaspoon
Nutmeg—1 teaspoon
Sugar—1 cup
Flour—3 cups
Soda—1 teaspoon, level
Salt—½ teaspoon

Beat eggs well, add sugar, sour cream and flour in which has been sifted the baking powder, soda and salt and nutmeg.

After frying, drain on brown paper to absorb grease. Very light and rich.

ROSE A. SATORY

DIAMOND JUBILEE RECIPES

SNOW BALLS

Sugar—1 cup
Eggs—2, well beaten
Soda—½ teaspoon
Nutmeg—a little
Sugar, powdered—
Milk, sour—1¼ cups
Vanilla—½ teaspoon
Baking powder—1 teaspoon
Cinnamon and cloves—small amount of each

Mix ingredients thoroughly. Cut with a small round cutter, and roll in balls. Fry in deep fat. When cool drop in a sack with a little powdered sugar, and shake until they are well covered. MRS. C. BERKNER

FISH & shell-fish

CRAB TOAST

Flour—1 tablespoon, level, sifted
Fat—2 tablespoons, liquid
Salt—¾ teaspoon, level
Pepper—¼ teaspoon, level
Horsford's acid phosphate—1 teaspoon
Milk—1 cup
Egg—1 hard boiled
Crab meat—2 cups, level
Toast—6 slices, buttered.

Brown together flour and fat in pan over fire. Add salt, pepper, acid phosphate and milk. Stir until it boils. Chop egg and add it with the crab meat to the sauce. Make very hot and serve on hot buttered toast.

CRAB MEAT TIMBALES

Milk—1½ cups
Salt—1 teaspoon
Mace—1/16 teaspoon
Eggs—4
Crab meat—½ pound, canned
Pepper and paprika—to taste

Beat eggs lightly add seasoning and crab meat which has been washed and shredded. Pour into buttered timbale molds. Bake or steam in a pan of hot water until firm. Put greased paper over top. Keep water in pan at the boiling point but do not let it boil.

Sauce

Olives, ripe—12
Butter—4 tablespoons
Pepper—⅛ teaspoon
Salt—½ teaspoon
Paprika—¼ teaspoon
Stock, white—1½ cups
Cream—½ cup
Flour—4 tablespoons

Sift the dry ingredients together, add to melted butter, and cook well. Add stock and cream. Just before removing from fire add the finely chopped olive meats.

TO SERVE: Turn timbales out bottom side up, on large serving plate. Place a fancy cut piece of lemon on top with a dash of paprika. Pour sauce around, not on timbales, and garnish with strips of pimiento and water cress. Pass toasted rolls.

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

CRAB MEAT COCKTAIL

Crab meat, western—3 cups
Celery—½ cup, finely chopped
Mayonnaise—½ cup, thin
Orange, juice—2 tablespoons
Vinegar, cider—1 teaspoon
Pimiento—1
Pepper, green—3 tablespoons, finely chopped
Catsup, tomato—2 tablespoons
Lemon, juice—1 tablespoon
Peppers, green—6 cups

Mix crab meat, chopped pepper, and celery well and chill. Add catsup, orange, lemon juice and vinegar to mayonnaise. Mix thoroughly and chill. Prepare pepper cups and have on ice at least four hours.

When ready to serve fill cups with first mixture, and place ornamental piece of pimiento on top. Place the filled pepper cups on individual plates of shaved ice. Put cocktail sauce in a bowl set in shaved ice and pass to each guest. Serve toasted St Johnsbury crackers, radishes and mixed olives with this course.

COD FISH BALL

Codfish—1 cup level, salt
Potatoes—2 cups, heaping, diced
Pepper—few grains
Egg—1
Fat—½ tablespoon, liquid

Wash fish in cold water and cut in very small pieces, using scissors. Cook fish and potatoes in boiling water until potatoes are soft. Drain thoroughly, mash, add fat, egg well-beaten, and pepper. Add salt if necessary. Roll in crumbs, dip in egg and crumbs again and fry in deep fat. Drain on brown paper.

FINNAN HADDIE A LA DELMONICO

Cut fish in strips (there should be one cup) put in a baking pan, cover with cold water, place on back of range for twenty-five minutes, keeping water below boiling point, drain and rinse thoroughly. Separate fish into flakes; add one-half cup milk, and two hard boiled eggs thinly sliced. Season with paprika, one tablespoon butter and one teaspoon chopped parsley.

MRS. BASSETT'S FISH MOUSSE

Halibut or white fish—3 pounds, shredded
Eggs, whites—5
Whipped cream—3 cups
Salt—to taste

Steam in mold one hour. Serve with rich cream sauce to which add one cup of lobster and one one-half cup of grape juice.

DIAMOND JUBILEE RECIPES

FISH CHOWDER

Pork—½ pound, salt
Onion—1, sliced
Potatoes—6, small
Fish—2 pounds, flaked and boned
Salt and pepper—to taste
Milk—¾ cup, rich

Place salt pork, diced, in a deep skillet. Allow to fry out. Slice onion into the fat and simmer while preparing potatoes. Peel and dice potatoes and drop into the fat. Stir around until ready to brown over. Then place fish, flaked and boned, on the surface of the potatoes; cover and allow to simmer until potatoes are tender, when fish will be found cooked. Season with salt and pepper. Add rich milk and allow to come to boil. Green or red pepper, cut up with the onion, will improve the dish. Fish chowder is a way of serving fish free from bones. Fish chowder, served as a soup must have quantities of water or milk, with requisite seasoning added to the chowder.

Fish sauces are very simple, usually a combination of butter, water, flour and lemon juice, with a variety of seasonings.

MARIAN COLE FISHER

FISH LOAF

Fish, salmon or tuna—1 pound can
Horsford's acid phosphate—2 or 3 drops
Milk—½ cup
Parsley—1 teaspoon, level, chopped
Salt—½ teaspoon, level
Pepper—to taste
Egg—1

Flake the fish, removing the bones and skin. Mix all the ingredients thoroughly and place in a greased mold. Bake in a moderate oven until firm, about thirty minutes. Serve with an egg sauce.

FISH MOUSSE

Tuna fish—1 cup
Bread crumbs—1 cup
Eggs—2
Lemon, juice—1 teaspoon
Parsley—1 tablespoon
Tomatoes—½ can, strained and pressed
Red pepper—⅛ teaspoon

Flake tuna fish, beat eggs, chop parsley. Mix all ingredients and pour into greased pan. Steam one-half hour. MRS. P. W. WIRTH

CREAMED SALMON

Salmon—
Sauce
Flour, browned—
Butter—1 tablespoon
Milk—3 cups

Make a cream sauce of browned flour, add butter and milk. Put salmon in, after having removed the skin and bones. Boil five minutes and serve.

DIAMOND JUBILEE RECIPES

FISH PUDDING

Fish—2½ pounds, fresh
Bread crumbs—1 cup, level, fresh
Milk—1 cup
Parsley—1 tablespoon, level, chopped fine
Salt—¼ teaspoon, level
Pepper—⅛ teaspoon, level
Fat—2 tablespoons, liquid
Eggs—2
Horsford's acid phosphate—1 teaspoon

Boil fish until tender, then skin, bone and flake; add crumbs, milk, parsley, seasonings, fat, well-beaten eggs and acid phosphate. Turn into a greased mold, cover with greased paper and steam one hour. Turn on hot dish and serve with white sauce or egg sauce.

FISH SOUFFLE

Fat—2 tablespoons, liquid
Flour—3 tablespoons, level, sifted
Milk—1 cup
Salt—¼ teaspoon, level
Fish, flaked salmon, or tuna—1 cup, level
Eggs—3
Baking powder—½ teaspoon, level

Make a white sauce of the fat, flour, milk, and salt. Add the fish, freed from the bones and skin. Remove from fire, add the well-beaten egg-yolks, and cool. Fold in the stiffly beaten whites of eggs, to which the baking powder has been added. Pour into a buttered baking dish. Set into a pan of hot water, and bake in a moderate oven about thirty-five minutes or until firm.

SALMON LOAF

Butter—4 tablespoons, melted
Salt—½ teaspoon
Parsley—1 tablespoon, minced
Celery—1 tablespoon
Eggs—4
Cracker crumbs—1 cup
Salmon—1 can, large

Drain the liquid from the can of salmon, remove bones and skin. Chop fine and rub into it until smooth the melted butter, salt, minced parsley and celery. Beat the eggs well, add cracker crumbs, and mix together thoroughly. Put into buttered mold and steam one hour.

SAUCE FOR THE SALMON LOAF

Milk—1 cup
Cornstarch—1 tablespoon
Butter—1 tablespoon
Egg—1
Tomato catsup—1 teaspoon
Liquid—from salmon

Boil milk and thicken with cornstarch adding to this the liquid from the salmon, butter and tomato catsup. Boil one minute.

Turn the salmon out of the mold and pour sauce around.

When fresh salmon is to be had use it and in that case add another tablespoon of butter to the same instead of the salmon liquid.

DIAMOND JUBILEE RECIPES

SCALLOPED FISH

Fish, salmon or tuna—1 pound can
Bread—½ cup, level, buttered crumbs
White sauce—1 cup, thin
Rice—2 cups, level, boiled

Pick over fish. Place a layer of bread crumbs in greased dish, then a layer of rice, a layer of fish and half the white sauce. Repeat. Put a layer of bread crumbs over the top and bake in a moderate oven thirty minutes.

FISH ACCOMPANIMENTS

Baked salmon is considered one of the most elegant of dinner fish and is rich enough in itself to furnish the heavy course.

Care must be exercised to serve appropriate dishes with it, such as entrees, sauces, vegetables, and desserts, to make the dinner complete.

Contrary to a heavy meat dinner, a rich dessert is desirable with a fish dinner.

The entrees, however, must not be sweet.

Certain vegetables associate themselves with a fish course.

A baked salmon brought to the table with one-half of the platter banked with fresh, crisp watercress is a feast. The cress not only garnishes the dish, but sprigs of it should be served with the dish.

Entrees: Stuffed green peppers, French or cream pea patties, celery or macaroni croquettes, various vegetables au gratin with cheese, combinations of egg, mushrooms in many forms and the Italian pastes.

Sauces: Baked salmon requires one of the following sauces: Lemon butter sauce, sauce Bechamel, sauce Genoise, Hollandaise, sauce Tartare, anchovy butter, Spanish, Bernaise, piquant or horseradish sauce.

Vegetables: To accompany a fish dinner: Peas, string or butter beans, cauliflower, artichokes, fried green peppers or fried green tomatoes with Irish potatoes in some form.

Salads: Cucumbers, combination tomato, cold slaw, pea and cheese salads. Very finely shredded cabbage with green peppers is good.

Desserts: The dessert usually takes the form of a rich pastry, such as lemon, orange, rhubarb, or pineapple pie. Puddings are not acceptable with a fish dinner.

The soup to precede the fish, is never of a meat stock or bouillon. It is usually a cream of some vegetable.

The preferred stuffing for a fish is of bread with plenty of onion and green peppers minced fine.

Grated cheese sprinkled over a baking fish about fifteen minutes before removing from the oven is a great addition, giving a piquancy much desired.

MARIAN COLE FISHER

FRIDAY DISHES

CHEESE FONDU

Bread crumbs—1½ cups, level, stale
Cheese—1½ cups, level, grated
Salt—½ teaspoon, level
Water—1 cup, warm
Eggs—2
Baking powder—¼ teaspoon, level

Mix the bread crumbs, cheese, salt and warm water together. Add the beaten yolks. Cut and fold in stiffly beaten whites of eggs to which baking powder has been added. Pour mixture into greased baking dish, set in a pan of hot water and bake in a moderate oven thirty to thirty-five minutes.

MARIAN COLE FISHER

CHEESE LOAF

Bread crumbs—2 cups, level
Milk—1 cup
Eggs—3
Cheese—1 cup, level, grated
Fat—2 tablespoons, liquid
Baking powder—½ teaspoon, level
Salt—1 teaspoon, level
Pepper—⅛ teaspoon
Worcestershire sauce—1 teaspoon
Pimiento—1 tablespoon
Pepper, green—1 tablespoon

Cover the bread crumbs with milk and let stand twenty minutes, separate yolks from whites, mix cheese with bread and milk. Add egg yolks, fat and seasonings and beat all together for five minutes. Whip the egg whites stiff and dry, add baking powder. Cut and fold them into mixture. Do not stir or beat. Bake in a well greased pan or casserole thirty-five minutes. Serve with Italian sauce if desired.

MARIAN COLE FISHER

CHEESE SOUFFLE

Cheese—¼ pound, grated
Milk—1 cup, scalded
Butter—2 tablespoons
Pepper—⅛ teaspoon
Flour—3 tablespoons
Eggs—4
Salt—½ teaspoon

Beat the eggs, yolks and whites separately. Make a white sauce, add the grated cheese, let it cool, then fold in the stiffly beaten whites. Bake at once in paper cases, or in buttered baking-dish. Bake from ten to fifteen minutes. Serve immediately when taken from oven.

LENORE CUNNINGHAM

DIAMOND JUBILEE RECIPES

CHEESE AND MACARONI LOAF

Macaroni—½ cup, level, uncooked, broken into small pieces
Salt—1 teaspoon, level
Onion—1 teaspoon, level, chopped
Parsley—1 teaspoon, level, chopped
Pepper, green—1 tablespoon, level, chopped
Fat—1 tablespoon, liquid
Eggs—2
Milk—1 cup
Bread crumbs—1 cup, level, soft
Cheese—½ cup, level, grated

Cook the macaroni in boiling salted water until tender. Rinse in cold water. Cook the parsley, onion and pepper in a little water with the fat. Let the water boil away. Beat the egg yolks and whites separately. Mix all the ingredients, cutting and folding in the stiffly-beaten whites at the last. Line a bread pan with buttered papers. Turn mixture into it. Set pan in a pan of hot water and bake thirty-five to forty minutes, or until firm. One and one-half cups cooked rice may be used in place of the macaroni.

CREAMETTE LOAF

Creamettes—1 cup, heaping
Cheese—1 cup, grated
Parsley—1 tablespoon, chopped
Eggs—3, beaten slightly
Cream—½ cup, scalded
Bread crumbs—1 cup
Onion—1, large, chopped fine
Pimientoes—4
Butter—½ cup, put in cream

SAUCE

Mushrooms—1 box, cut up small and floured
Milk—½ cup
Cream—½ cup

Fry mushrooms brown about one hour slowly, pouring a little hot water gradually until tender. Then add cream and milk. Pour over loaf and serve.

EGG NEST

Eggs—4
Baking powder—½ teaspoon, level
Salt—¼ teaspoon, level
Paprika—⅛ teaspoon, level
Toast—4 slices

Separate the whites from the yolks, being very careful not to break the yolks, and leaving each yolk in a half shell. Beat the whites to a stiff froth adding the baking powder when they are nearly stiff. Season. Pile the whites on the toast, make a shallow hole in the center of each pile, and gently slide the yolks into the whites. Brown in a very slow oven. Serve at once.

Instead of toast under the eggs a layer of boiled rice may be used.

DIAMOND JUBILEE RECIPES

EGGS A LA SUISSE

Fat—1 tablespoon, liquid
Milk—½ cup
Cheese—2 tablespoons, level, grated
Eggs—4
Salt—to taste
Pepper—to taste

Heat fat in a small omelet pan, add the milk. Break the eggs separately into a saucer and slip gently into pan, one at a time. Sprinkle with salt and pepper. When whites are nearly firm sprinkle with cheese. Finish cooking and serve on buttered toast. Strain the milk over toast.

FRENCH OMELET

Eggs—4
Milk, hot—4 tablespoons or
Water, hot—4 tablespoons
Fat—2 tablespoons, liquid
Salt—½ teaspoon, level
Pepper—few grains

Beat eggs slightly, just enough to blend yolks and whites, add milk and seasoning. Put the fat in the hot omelet pan and when hot turn in the mixture. As it cooks, prick up with a fork until the whole is of a creamy consistency. Fold and serve on a hot platter.

FOAMY OMELET

Eggs—4
Salt—½ teaspoon, level
Pepper—few grains
Milk, hot—4 tablespoons or
Water, hot—4 tablespoons
Baking powder—½ teaspoon, level
Fat, liquid—1 tablespoon

Separate yolks from whites. To yolks add salt, pepper and hot milk. Beat until thick and lemon colored. Beat whites until stiff and add baking powder. Fold into first mixture. Heat omelet pan, grease sides and bottom. Turn in mixture and cook slowly until puffed up and brown on bottom. Place in oven to finish cooking the top. Fold and serve on a hot platter.

Left-over meat, fish, vegetables or cheese may be added before omelet is turned.

MACARONI

Macaroni—1 cup
Bread crumbs, soft—½ cup
Cheese—½ cup
Cream—1 cup
Butter—4 tablespoons, melted
Pepper—1 tablespoon, red and green
Onion—1
Salt—1 teaspoon

Mix macaroni, bread crumbs, cheese, butter. Add two well-beaten eggs last. Bake in pan of water about one-half hour.

MRS. ERNEST BROS

DIAMOND JUBILEE RECIPES

BAKED MACARONI

Macaroni—6 ounces
Cheese—4 ounces, grated
Water, boiling—3 quarts
Butter—½ tablespoon

Boil macaroni in water one hour and then throw into cold water five minutes.

SAUCE

Milk—1 pint
Flour—1 tablespoon
Butter—1 ounce

Place in china pudding dish: Sauce, macaroni, cheese, tiny dots of butter. Repeat in this order until dish is filled. On top spread thickly grated cheese and little dots of butter. MRS. JOHN B. MEAGHER

MACARONI MOUSSE

Creamettes—1 cup, (cooked until tender and drained)
Cream—1 cup
Butter—¼ cup
Milk—¾ cup
Cheese—½ cup, grated
Bread crumbs—1 cup, soft, (out of center. Do not use any crust crumbs.)
Salt—
Pepper—
Eggs—3, beaten together
Pimiento—1 cup, up

Mix well and place in baking dish and put in oven. Serve with white sauce to which one can of mushrooms have been added. K. KLAUS

MOCK MEAT LOAF

Butter, peanut—½ cup
Water, hot—1 cup
Water, cold—3 cups
Bread crumbs—4 cups
Salt—1 teaspoon
Sage—1 teaspoon
Onion—2 tablespoons, grated

Mix all together. Put in a loaf pan and bake forty minutes.

NUT AND CHEESE ROAST

Onions—2 tablespoons, level, chopped
Fat—1 tablespoon, liquid
Cheese—1 cup, level, grated
Walnuts, English—1 cup, level, chopped
Bread crumbs—1 cup, level, soft
Horsford's acid phosphate—1 teaspoon
Salt—¼ teaspoon, level
Pepper—few grains

Cook onion in the fat and a little water until tender. Mix the other ingredients and moisten with the water in which the onion was cooked. Pour into a shallow dish and bake in a moderate oven about twenty-five minutes.

DIAMOND JUBILEE RECIPES

PEANUT LOAF No. 1

Onion—2 tablespoons, level, grated
Parsley—1 tablespoon, level, finely chopped
Fat—1 tablespoon, liquid
Water, cold—5 tablespoons
Milk—½ cup
Bread crumbs—1 cup, dry
Butter, peanut—2 cups, level
Eggs—2
Baking powder—1 teaspoon, level
Nutmeg—½ teaspoon, level
Paprika—few grains
Salt—1 teaspoon, level

Cook onion and parsley in fat and water four minutes. Add milk to bread crumbs. Then add peanut butter, well-beaten eggs, baking powder and seasoning. Add the cooked vegetables; shape into a loaf; roll in crumbs, and bake thirty-five minutes.

PEANUT LOAF No. 2

Celery—2 cups, level, diced
Peanuts—1 cup, level, chopped
Potatoes, mashed, hot—1 cup, level
Onion—1 teaspoon, level, chopped
Salt—½ teaspoon, level
Paprika—to taste
Fat—2 tablespoons, liquid
Egg—1

Cook the celery in boiling water until tender; drain, and save the stock for sauce. Mix all ingredients thoroughly, put into a buttered dish and bake thirty minutes in a moderate oven. Serve with celery sauce.

SPAGHETTI MILANAISE

Spaghetti—1 cup
Carrots—½ cup
Turnips—½ cup
Cabbage—½ cup
Onions—½ cup
Celery—½ cup
Milk—1½ cups
Butter—3 tablespoons
Flour—2 tablespoons
Salt—1 teaspoon
Eggs, yolks—3

Brown flour, add butter, add hot milk. Put the vegetables on to cook in boiling salted water. Cook one hour uncovered. Drain.

Cook spaghetti. Combine sauce, spaghetti, vegetables, and hard yolks. Bake in a moderate oven thirty minutes. Serve garnished with crisp bacon and parsley.

SCOTCH WOODCOCK

Eggs—2 to 4, cooked hard
White sauce—1 cup, thin

Add the eggs, chopped to the white sauce. Heat thoroughly and serve on toast or "corn meal toast."

Note:—This receipe may be varied in several ways. The whites of the eggs may be chopped and added to the white sauce and the yolks put through a ricer and sprinkled over the rest after the sauce is on the toast. Two or three tablespoons chopped pimientoes may be added.

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

SCALLOPED BREAD AND CHEESE

Bread crumbs—1 cup, level
Fat—1½ tablespoons, liquid
Cheese—1 cup, level, grated
Milk—¾ cup
Egg—1
Salt—½ teaspoon, level
Paprika—dash
Mustard—dash

Toss bread crumbs in the hot fat until fat is absorbed, but do not brown. Oil baking dish, put bread and cheese in alternate layers. Mix together milk, egg and seasoning, pour over bread and cheese. Bake in a moderate oven about thirty minutes or until custard is firm.

MARIAN COLE FISHER

LOBSTER CANAPES

Butter—2 tablespoons, cream
Mustard—1 teaspoon
Cayenne—few grains
Bread—cut in ¼ inch slices
Lobster meat—1 cup, finely chopped
Worcestershire sauce—few drops
Olives—6, finely chopped

Cut bread into one-fourth inch slices; shape with a doughnut cutter. Cream butter, add lobster meat, mustard, and a few drops of Worcestershire sauce, cayenne, and olives. Saute bread in butter, spread with the above mixture, garnish and serve on lettuce leaves.

MARIAN COLE FISHER

EGG AND PIMIENTO TIMBALES

Line well buttered timbale molds with canned pimientoes; fill with egg custard, cover with buttered paper, place in a pan of hot water and bake until firm. Turn on circular pieces of toast and serve with bread sauce.

Egg Custard

Eggs—3, slightly beaten
Salt—½ teaspoon
Cayenne—dash
Milk—¾ cup
Pepper—⅛ teaspoon
Onion juice—few drops, strain

This will make six timbales.

Bread Sauce

Milk—1½ cups
Onion—1, small
Bay leaf—½
Salt—1/3 teaspoon
Bread crumbs—1 cup, coarse, stale
Bread crumbs—1/3 cup, fine, stale
Cloves—5, whole
Celery—1 stalk
Butter—3 tablespoons

Cook the milk, fine bread crumbs, onion, cloves, bay leaf, and celery in a double boiler twenty minutes. Remove onion, cloves, bay leaf, and celery, add salt and one-half of the butter. Pour over the timbales and sprinkle with coarse bread crumbs browned in the remaining butter.

DIAMOND JUBILEE RECIPES

ECONOMICAL NOODLES

Flour—1 cup
Salt—2 teaspoons
Eggs—2
Water, cold—2½ shells

Sift flour and salt, add the water, the well beaten eggs and enough more flour to make a stiff dough. Cut in half, roll very thin. Let dry. It will take about three hours if the sheets of dough are turned over occasionally. When dry, fold up like a jelly roll and cut very thin. Let stand half hour and throw into boiling salted water or soup stock. Strain and serve hot with fried bread crumbs. If desired four additional eggs may be used in place of the water.

MURIEL ALICE NOLAN

BAKED PIKE

Pike—1/3 to 4 pounds
Bread, white—½ loaf, stale
Tomatoes—1 cup
Salt—to taste
Paprika—to taste
Seasoning—1 teaspoon, poultry
Bay leaves—6
Bacon drippings—
Flour—

Clean fish leaving head and tail on bone, rub with salt and put on ice for three hours. Wash well and stuff with the following: Soak bread in cold water, when soft press all water out, mix with two teaspoons melted drippings, tomatoes and seasoning. Sew up belly of fish when stuffed, coat with drippings and dredge with flour. Put in a dry open pan in a very hot oven (500 degrees) for half hour, lower heat and finish cooking in a moderate oven with the pan covered. Put three bay leaves in bottom of pan and three on top of fish before putting in oven. Sprinkle lightly with salt and paprika fifteen minutes before removing from oven. Garnish with slice of lemon and parsley.

MENU (Simple Dinner)

Orange Cocktail

Baked Pike
French Fried Potatoes
Hot Rolls
Buttered Carrots
Pickled Peaches
Celery

Jellies Spinach Salad

Peanut Butter Fingers
Lemon Meringue Pie

Coffee

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

VEGETABLE SOUP

Pepper, green—1, chopped fine
Carrots—1 cup, finely chopped
Cabbage—2 cups, finely chopped
Rutabagas—1 cup, finely chopped
Celery—1 cup, finely chopped
Tomatoes—1 cup, finely chopped
Onions—1 cup, finely chopped
Cloves—½ dozen, whole
Allspice—½ dozen, whole
Salt—to taste
Pepper—to taste
Butter or drippings—1 cup
Water, boiling—12 cups

Add vegetables slowly to the hot fat in the order given, and fry altogether for ten minutes. Have the water boiling in stock kettle with the cloves and allspice. Add first mixture and simmer until vegetables are tender. Season the last half hour of cooking.

MENU

Vegetable Soup
Tossed Lettuce Curls Vinegarette Dressing
Egg Sandwiches (Bran Bread) (Garnish with sweet midget pickle and parsley)
Baked apples—raisin filled centers, (serve warm)
Ginger Snaps
Beverage

MURIEL ALICE NOLAN

CHILLED TOMATOES STUFFED WITH CHEESE

Cheese, cottage—1½ pounds
Cheese, cream Armenian—¼ pound
Cream—½ cup, thick, sweet
Salt and paprika—to taste
Tomatoes—8, large ripe
Lettuce—
Mayonnaise—

Dry skin tomatoes, cut off tops, scoop out centers and place on plate in ice chest to chill. Dice Armenian cheese very small, add to cottage cheese, sweet cream, seasoning, and mix thoroughly. Chill. Wash lettuce, dry in cloth, and chill. Mix sweet milk with mayonnaise foundation, until desired consistency and chill. Stuff tomatoes with cheese mixture, place on lettuce leaves, top with mayonnaise and serve immediately.

MENU (Simple Luncheon)

Chilled Tomatoes Stuffed with Cheese
Sweet pickles Bean Biscuit Radishes
Fresh Strawberry Whip
Little Cakes Hot Chocolate

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

HALIBUT A LA FRANCAIS

Chicken halibut—3 pounds
Cream—1 cup, thick
Parsley butter—enough to serve
Butter, salt and paprika

Place halibut in a well buttered casserole, pour cream over fish, cover tightly, and bake in a moderate oven. Season twenty minutes before removing from oven. Serve with parsley butter.

MENU (Simple Dinner)

Cream of Tomato Soup

Crisped Wafers — Mixed Pickles

Halibut a la Francais

Parsley Butter

Baked Potatoes — Balz beets served whole

Corn Muffins

Grape Fruit Salad

Toasted Wafers — French Dressing

Steamed Raspberry Pudding

(Fruit Sauce)

Coffee

MURIEL ALICE NOLAN

TUNA FISH LOAF

Custard

Eggs, yolks—2, beaten light
Salt—1 teaspoon
Milk—¾ cup
Mustard—1 teaspoon, dry
Vinegar—2 tablespoons

Cook all in double boiler until thick as custard.

Add gelatine that has been dissolved in a little cold water to first mixture. Add beaten whites of eggs, and tuna fish, which has been picked fine. Add small can of pimientoes. Put all in a mold and let set.

MARGARET MAE MCCONVILLE

ICINGS & FILLINGS

BUTTER ICINGS

The butter icings are easily made and afford a greater variety at small expenditure of effort than do the boiled icings.

Two or three colors can be introduced as it is a small matter to make delicate shades with the various vegetable dyes, which are harmless.

MARIAN COLE FISHER

STANDARD BUTTER ICINGS

Butter—4 tablespoons
Egg, yolk—1
Sugar, powdered—2 cups

Cream or beat until smooth and creamy. To this as a base chopped nuts and flavorings may be added. The icing may be tinted in innumerable delicate shades. It may be spread over the cakes, and the cakes then rolled in finely grounds nuts. If you have a talent for decoration, the butter icings will permit of any fancy.

MARIAN COLE FISHER

CARAMEL ICING

Sugar, brown—2 cups
Caramel—3 tablespoons
Karo—1 tablespoon
Water—½ cup
Eggs, whites—2

Cook the sugar, water, caramel, karo until it threads. Whip the egg white until stiff, and whip the syrup slowly into it. The temperature of the syrup should reach 243 degrees F. If you have no syrup therometer, test the syrup in ice water. It should form a crisp string in ice water.

MARIAN COLE FISHER

JIFFY ICING

Water—3 tablespoons, hot
Egg, white—1
Sugar, granulated—¾ cup
Baking powder—½ teaspoon

Place the cleaned bowl in which the cake batter was mixed over a kettle of boiling water, into which it will fit. Place the ingredients in the bowl in the order named. Begin immediately to beat slowly and beat six minutes, allowing water in the kettle to boil. Remove from the fire, change water in the kettle to cold water and replace the bowl. Add the baking powder and continue beating until icing is ready to spread, which will require only a moment more.

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

MAPLE NUT ICING

Sugar, powdered—1 cup
Butter or margarine—3 tablespoons, soft
Nuts—½ cup
Karo—3 tablespoons, maple flavor

Mix the sugar, syrup and butter. It may be necessary to add a few drops more syrup depending on the sugar. Add chopped nuts.

MARIAN COLE FISHER

CHOCOLATE JIFFY ICING

Sugar, powdered—2½ cups
Butter or margarine—2 tablespoons
Vanilla—1 teaspoon
Chocolate—2 squares, melted
Coffee or water, hot—

Put all the ingredients into a warm bowl except the hot coffee, which stir in slowly until the icing is ready to spread. This is superior to a cooked chocolate icing.

MARIAN COLE FISHER

SEVEN MINUTE ICING

Egg, white—1, unbeaten
Sugar—7/8 cup
Water—3 teaspoons, cold
Flavor—½ teaspoon, any desired

Place all together in top of double boiler, except flavor. Let it heat. Begin beating. Beat seven minutes, and add one-half teaspoon flavor and spread on cake.

MRS. C. BERKNER

ICE CREAMS & ICES

FRENCH ICE CREAM

Milk—1 quart
Eggs, yolks—6
Salt—¼ teaspoon
Sugar—1 cup
Cream—1 pint
Vanilla—1 teaspoon

Scald the milk in a double boiler. Add the sugar to the slightly beaten egg yolks and pour the heated milk on gradually, stirring constantly. Return to the double boiler and heat until the custard will coat a metal spoon. Time required, about eight minutes. Cool and add the flavor and cream. Freeze by the stirring process. There should be about three parts ice to one of salt. More salt will do the work more quickly, but the cream may not be as fine.

Variations

Use three eggs instead of six. For very rich cream use more.
The whites may be beaten stiff and folded in.
The cream may be whipped and added last.
Sour cream may be used and makes a delicious cream.

MARIAN COLE FISHER

AMERICAN ICE CREAM No. 1

Frozen Custard

Milk—1 pint
Flour—4 tablespoons
Cream—1 quart, thin
Salt—dash
Sugar—1 cup
Eggs—2
Flavor—

Make like the French ice cream first, thoroughly mixing the flour with the sugar. Makes about two quarts.

MARIAN COLE FISHER

FRUIT PUNCH

Cut up three peeled oranges, five slices of pineapple. Also cut into small pieces a cupful of strawberries, or cherries, and one banana. Mix all together and add half a cup of Maraschino cherries. Make a very strong, sweet lemonade and put all on a lump of ice in the punch bowl. Serve when very cold.

DIAMOND JUBILEE RECIPES

AMERICAN ICE CREAM No. 2

Frozen Custard

Milk—1 quart
Sugar—1½ cups
Cream—1 pint, whipped
Eggs—2
Cornstarch—2 tablespoons, level
Flavor—

Heat the milk, add the sugar and cornstarch thoroughly mixed. When creamy add the beaten eggs to which a little cold water has been added. Strain if necessary and cool. Add the whipped cream and flavor, and perhaps a dash of salt.

GRAPE FRAPPE

Welch grape juice—1 pint
Lemon—1
Water—1 quart
Sugar—2 cups

Boil water and sugar for five minutes. Cool and add the grape and lemon juice. Freeze to the consistency of a mush. Serve in tall glasses with sweetened whipped cream. MATTIE LYONS

ICE CREAM

Heat a pint of sweet milk and stir into it a tablespoonful of cornstarch that has been made into a smooth paste with a little water; boil for a minute; when cooked, stir in a beaten egg, half a cupful of sugar, three large spoonfuls of thick cream. Flavor as desired. Freeze.

MAPLE MOUSSE

Beat the yolks of four eggs thoroughly; add to this one generous cup of maple syrup. Place on the stove and stir until the eggs thicken the syrup, then stand in a pan of ice water and beat until light and cool; add to this one pint of cream well whipped; give the whole a good beating and place in a well packed freezer, using more salt than for ice cream. Let stand three or four hours. ANNABEL KLAUS ARZT

ORANGE ICE

Take the juice from three oranges and one lemon. Add the grated peel from one orange and let it stand for half an hour. Dissolve a cupful of sugar in half a pint of water, add it to the fruit juice, stir it well, strain it through cheese cloth and freeze.

Lemon ice is made in the same manner, reversing the quantities of orange and lemon.

RASPBERRY ICE

Raspberries—2 cups
Sugar—⅔ cup
Water—½ cup
Lemon, juice—1 tablespoon

Mix the berries and add sugar, and let them stand to extract the juice. Then put through cheesecloth, add the water and lemon juice, and freeze.

DIAMOND JUBILEE RECIPES

SHERBET

Orange, juice—½ cup
Lemon, juice—½ cup
Pineapple—1 can, grated
Milk—1 quart, rich
Sugar—1½ cups

Mix fruit and sugar together first, then add milk and freeze.

MRS. LINCOLN'S STRAWBERRY MOUSSE

Dissolve one package of strawberry Jell-O in one pint of boiling water and cool quickly. Whip one cup of thick chilled cream very stiff and whip into it gradually one cup of canned or fresh strawberry juice, sweetened to taste. When the Jell-O begins to stiffen, beat it into cream. Pour into a wet mold having a tight cover and immerse in one part salt and two parts ice for three hours. Serve in individual glasses.

TUTTI FRUTTI

Make a good ice-cream and flavor with two tablespoons of Maraschino juice. When partly frozen, add one pound of French candied fruit, cut fine. Use a mixture of cherries, plums, apricots, pineapples, pears, strawberries.

FROZEN FRUIT MAYONNAISE

Cream, whipped—3 cups
Fruits, mixed—2½ cups
Mayonnaise—1 cup
Sugar, powdered—1 teaspoon
Gelatin, granulated—1 teaspoon
Water, cold—2 tablespoons

Cover gelatin with cold water. Set it over steam to melt. Beat into the mayonnaise. Combine this mixture with the whipped cream and sugar, stir in the fruit, and pour into a mold which has been rinsed with cold water. Seal carefully and bury in equal parts of ice and salt for four hours. Serve garnished with lettuce hearts and parsley. DOROTHY HALL

PINEAPPLE SHERBET

Pineapple—1 can, grated
Sugar, granulated—1 cup
Lemons, juice—2
Water, cold—1 quart
Eggs, whites—4

Beat well whites of eggs and mix together except lemon juice. When sherbet is partly frozen, add the juice of lemons.

MISS M. J. BOLAND

MEATS ~ POULTRY GAME

BEEF LOAF AND MUSHROOM SAUCE

Steak—2 pounds, round
Salt pork—1/3 pound, (through meat grinder
Bread crumbs—1 cup
Eggs—2
Milk—1 cup
Salt—2 tablespoons
Pepper—to taste
Nutmeg—very little

Mix and shape into loaf. Bake in moderate oven, one hour or longer. Baste occasionally with a soup stock, or hot water and a little melted butter. When cooked remove loaf from pan and make brown gravy by adding hot water and thickening with flour. Strain if not smooth. Then add a small can of mushrooms and let boil up well. Pour gravy around loaf on platter.

POT ROAST OF BEEF

Beef—4 pounds, rump or round
Salt pork—½ pound, minced
Beef suet—little
Onion—1
Carrot—1
Turnip—1, chopped

Dry fat pork and suet, lay beef on it and turn it until brown all around, then add vegetables and hot water up to one quarter height of beef, add salt. Cover well and simmer one hour, turn it and simmer another hour, take out beef, thicken gravy with flour, brown, add salt and pepper and add one cupful tomato or two tablespoons tomato catsup and strain around the beef on platter.

CHICKEN CURRY

Chicken—3 pound
Fat—¼ cup, liquid
Onions—2, small
Salt—2 teaspoons, level
Vinegar—1 teaspoon
Curry powder—1 tablespoon, level

Clean, dress and cut chicken in pieces for serving. Put fat in a hot frying pan, add chicken and cook ten minutes, then add liver and gizzard and cook ten minutes longer. Cut onions in thin slices and add to chicken with salt, vinegar and curry powder. Add enough boiling water to cover and let simmer until chicken is tender. Remove chicken, strain and thicken liquor with flour and water stirred to a smooth paste. Pour over chicken and serve with a border of boiled rice.

DIAMOND JUBILEE RECIPES

CHICKEN A LA KING

Fat, chicken—1½ tablespoon, liquid
Cornstarch—1 tablespoon, level or rice flour—1 tablespoon, level
Stock—¾ cup, chicken
Milk—¾ cup
Salt—½ teaspoon, level
Chicken—1 cup, level, cold, cooked, cut in strips
Mushroom caps—½ cup, level, sauted, sliced
Pimientoes—¼ cup, level, cut in strips
Egg—1, yolk

Heat the fat, add the cornstarch and stir until well blended; then add gradually, while stirring constantly, the stock and the milk. Bring to the boiling point, add salt, chicken, mushrooms and pimientoes. Just before serving add egg-yolk, slightly beaten.

CHICKEN FRICASSEE

Dress, clean and cut up a chicken. Put in a kettle, cover with boiling water and cook slowly until tender, adding salt to water, when chicken is about done. Remove from water, sprinkle with salt and pepper, dredge with flour and saute in fat. Thicken stock with flour and water stirred to a smooth paste, and serve with the chicken.

CHICKEN HOLLANDAISE

Fat—1½ tablespoons, liquid
Onion—1 teaspoon, level, finely chopped
Cornstarch—1 tablespoon, level
Stock—1 cup, chicken
Egg—1, yolk
Lemon juice—1 teaspoon
Parsley, finely chopped—1/3 cup, level
Salt—¼ teaspoon, level
Chicken—1 cup, level, cold, cooked, cut in small pieces

Cook fat and onion five minutes, add cornstarch and stock gradually. Add lemon juice, celery, salt and chicken; when well heated, add yolk of egg slightly beaten and cook one minute. Serve with buttered graham toast.

CHICKEN MARYLAND

Three chickens cut up in the usual way, dredge with flour and sprinkle with salt. Place in a covered roasting pan with a few strips of bacon and one-half to one pound of butter cut in small pieces. Barely cover with boiling water. Bake in hot oven from two to two and one-half hours, turning meat occasionally. Prepare three quarts of medium white sauce, using two cups of the chicken gravy instead of any butter. When serving pour the sauce over the chicken.

DIAMOND JUBILEE RECIPES

CHICKEN AND OYSTERS

Fat—¼ cup, liquid
Flour, sifted—¼ cup, level
Salt—½ teaspoon, level
Pepper—few grains
Milk—2 cups
Chicken—2 cups, level, cooked, diced
Oysters—2 cups, level, cleaned and drained
Celery—1/3 cup, finely chopped

Make a sauce of first five ingredients; add chicken and oysters, and cook until oysters are plump. Serve, sprinkle with celery.

JELLIED CHICKEN

Chicken—4 pounds
Onion—2 slices
Parsley and eggs, hard-boiled, sliced —to decorate
Salt and pepper—to taste
Gelatine—1 teaspoon, dissolved

Clean, dress and cut up chicken. Put into a kettle with onion, and cover with boiling water and cook slowly until tender. When chicken is half done add salt to taste. Remove chicken, reduce chicken stock to three quarter cup, strain, and add one teaspoon dissolved gelatine. Decorate bottom of mold with parsley and sliced hard-boiled eggs. Pack in meat, freed from skin and bone and sprinkle with salt and pepper. Pour on stock and place mold under heavy weight. Keep in cold place until firm.

LENOX CHICKEN

Gelatine—1 tablespoon, granulated
Chicken stock—¾ cup, hot
Cream—¾ cup, heavy
Chicken—1½ cups, cold, cooked, diced
Gelatine—½ tablespoon
Water—2 tablespoons, cold
Eggs—2, yolks
Salt—1 teaspoon
Celery—2 cups, finely chopped
Sugar—1½ teaspoons
Mustard—1 teaspoon
Pepper—¼ teaspoon
Lemon, juice—2 tablespoons
Vinegar—1 tablespoon
Cream—½ cup, hot
Eggs, whites—2
Cream—½ cup, heavy

Dissolve one tablespoon gelatine in chicken stock and strain. When mixture begins to thicken, beat until frothy and add three-fourths cup heavy cream, beaten until stiff, and chicken diced. Season with salt and pepper, turn into individual molds, and chill. Soak remaining gelatine in cold water, dissolve by standing over hot water, then strain. Beat yolks of eggs slightly and add salt, sugar, mustard, lemon juice, vinegar, and hot cream. Cook over hot water until mixture thickens, add butter and strained gelatine. Add mixture gradually to whites of eggs beaten stiff, and when cold, fold in heavy cream beaten until stiff, and celery. Remove chicken from mold, surround with sauce and garnish with celery tips.

DIAMOND JUBILEE RECIPES

MEXICAN CHICKEN TAMALES

Boil a three or four pound chicken until tender, take chicken from liquid and add two large tablespoons butter, salt and pepper to taste; stir in the liquid, yellow corn meal to make a stiff mush, turn mush out to cool, cut chicken in small pieces, taking out all bones, salt and pepper to taste. Mix chicken with

Paprika—1 tablespoon
Pepper, cayenne—little
Catsup—1 quart
Spice, Mexican—6 teaspoons
Garlic, cloves—6, chopped fine

Spread the mush on husks dipped in boiling water, add tablespoon of chicken to each tamale and one olive or small pickle, mold into shape, cover with mush and a husk, tie together at both ends. Steam about an hour. Serve hot.

STEWED CHICKEN WITH DUMPLINGS

Dress, clean and cut up chicken. Put in a kettle, cover with boiling water and cook slowly until tender, adding salt and pepper to taste when chicken is half done. Add dumplings twenty minutes before serving. Remove dumplings, thicken gravy with flour and water stirred to a thin paste. Pour in deep platter and surround with dumplings.

DUMPLINGS

Flour, sifted—2 cups, level
Salt—½ teaspoon, level
Milk—¾ cup, or
Water—¾ cup
Baking powder—5 teaspoons, level

Sift the dry ingredients thoroughly. Add the milk gradually, using knife for mixing. Drop by spoonfuls into boiling stew, cover closely and cook twenty minutes. When removing dumplings open slightly to allow steam to escape.

SALMI OF DUCK

Fat—2 tablespoons, liquid
Flour—2 tablespoons, level
Mushrooms—6, cut in pieces
Onion, juice—to taste
Salt—1 teaspoon, level
Stock—2 cups, brown
Duck—2 cups, level, cooked, cut in thin slices
Catsup—1 tablespoon
Jelly, currant—1 tablespoon
Pepper—few grains
Acid Phosphate—½ teaspoon

Heat fat, add the flour and stir until smooth, then add the seasoning and stock. Add the duck and mushrooms, simmer ten minutes, add the currant jelly.

DIAMOND JUBILEE RECIPES

DAUBE MEAT OR POT ROAST

Onions—2, large
Tomatoes—2, large
Cloves
Garlic
Pepper
Salt
Water—about 1 cup

Fry onions, put in meat add pepper, salt, tomatoes, clove, garlic and water, and cook. Add more water if necessary. Cook until tender. Serve with creamed or baked potatoes.

HAM LOAF

Ham—1½ pounds, raw, grind
Steak, round—1½ pounds, grind
Bread crumbs—2 cups
Eggs—2
Milk—1 quart

Bake two hours. Will serve ten persons.

MARGARET S. MUELLER

BREAKFAST HASH

Grind cold meat. Add same quantity of moistened bread crumbs, and one-half quantity of left-over potatoes. Add salt, pepper, a little flour. Stir all together. Form in flat cakes and fry brown on both sides. Serve with fried egg on top.

ANNA BUEHLER

BAKED HASH No. 1

Cooked meat—1 pint, chopped
Raw potatoes—1 pint, chopped
Gravy or water—½ pint
Butter, melted—1 tablespoon
Salt and pepper—to taste.

Mix ingredients together. Turn into a mold and bake in a moderate oven 1 hour.

BAKED HASH No. 2

Beef, cold, cooked—1 quart, chopped fine
Raw potatoes—1 pint, chopped
Eggs—2
Salt and pepper—to taste

Put the chopped potatoes in a stew pan with one pint of water. Stew five minutes. Add meat and enough water to make mixture moist. Stew ten minutes. Take from fire. Add beaten eggs, 1 teaspoon of salt, and three dashes of pepper. Turn into baking dish and bake 20 minutes in quick oven.

MATTIE LYONS

DIAMOND JUBILEE RECIPES

BAKED VIRGINIA HAM

Ham—1
Cloves—6
Allspice berries—6
Egg—1
Brown sugar—1 cup
Cider—1 quart
Bread crumbs—1 cup
Cloves—for garnishing
Stuffed olives—for garnishing

After ham has boiled one-half hour, add peppercorns, allspice, red pepper and cloves. Lower heat so that ham simmers as the water evaporates, add more so that the water may always be two inches above the meat. When the ham is tender enough to be pierced with a fork, remove the kettle from fire, but, do not take ham out until the water is cold; then drain it well; turn away fat and ragged portions, skin it neatly and decorate with cloves, set aside for garnishing. When this is done, place ham in sauce pan, pour cider over it, letting it soak six hours. Wipe dry and brush with beaten egg, cover with bread crumbs and brown sugar mixture and ham is ready for baking. Place it in dripping pan, pour cider around it and bake in slow oven for one or two hours according to size of ham. Baste every half hour with liquid in pan. To serve place on platter and decorate with stuffed olives placed on toothpicks around the edge of platter. Place slices of lemon also. Ham may be served hot or cold, sliced thin. Gravy may be made with the cider seasoned highly with paprika.

MRS. DEXTER HAMILTON

PEPPER HASH

Peppers, red—1 dozen, finger
Peppers, green—2 dozen
Sugar—2 cups
Onions—3, large
Salt—3 tablespoons
Vinegar—2 pints

Put peppers and onions through food chopper, seeds and all. Cover with boiling water and let stand ten minutes. Drain. Cover again with boiling water and let come to boil. Let stand ten minutes; drain and add salt, sugar and vinegar. Cook fifteen minutes and put in jars or bottles. This makes about three quarts.

MRS. JOHN H. WHEELER

SPANISH BRAISED LIVER

Pork—½ pound, fresh strips
Onion—1
Pig's or lamb's liver—1
Parsley or celery—3 tablespoons
Jelly, currant—1 glass
Peppers—3, ripe, bell
Chilis—2
Carrots—6
Tomato, juice—1 cup

In a Dutch oven or iron kettle lay pork, and fry until light brown. Add onion, peppers, chilis,—rejecting seeds—liver, deeply larded with fat pork, and dredge thickly with flour. Fry slowly about fifteen minutes turning it often. Split carrots in one-fourths lengthwise, and add tomato juice and jelly. Cover and bake two hours in oven. Serve with baked potatoes and lettuce salad.

DIAMOND JUBILEE RECIPES

MASKED CHOPS

Have mutton chops neatly Frenched and broil them five minutes over a bright fire. Have ready four potatoes boiled, mashed and nicely seasoned, spread this, smoothly over the chops on one side. Dip in beaten egg, then put in crumbs and fry in deep hot fat. Arrange them on a hot platter on a mold of nicely seasoned peas, put paper frills on the chop bones and serve.

SWISS STEAK

Steak, round—1 slice, 2½ inches thick
Onion—½, good size, sliced thin
Mushroom—1
Flour—1 cup

Pound the flour into the steak. Sear in a hot skillet. Then add butter to brown the steak; when thoroughly browned, remove to roaster. Season and cover with onions. Add enough water to cover steak half way, and roast slowly until *very* tender. About ten minutes before taking from oven add mushrooms, and pour sauce over steak when served.

Make cream gravy if preferred. KATHRYN M. RULON

SAUSAGE MEAT PATTIES

These can all be prepared several hours earlier, placed where they will not be warm, but not necessarily in the refrigerator, although the colder they are when they go into the oven the lighter they will be. Then at the time of serving they can be slipped into a hot oven for twelve minutes. These hot patties will be a treat.

Make patties of sausage meat, or buy the patties ready made up, which are of very fine seasoning. What ever you decide, make them about finger length and not much larger around. You may select little pig sausage if the latter are not packed in a carton. Pour hot water over them and drain. Cook these sausages a light brown. Make a biscuit dough by any favorite method. Roll the dough about one-half inch thick, cut in squares about three inches each way. Roll a sausage in each square and fasten with a toothpick. Bake about fifteen minutes. MARIAN COLE FISHER

SHEPHERD PIE

Butter a pie plate, spread mashed potatoes all over it quarter of an inch thick, make a border with pastry bag and tube, of mashed potatoes. Fill center with cold, rare beef or mutton cut in squares or chopped, pour over meat well seasoned brown sauce, dust on top buttered bread crumbs and decorate top with mashed potatoes put through pastry bag and tube. Place in oven for a few minutes.

DIAMOND JUBILEE RECIPES

STEWED PARTRIDGE

Put two tablespoons of butter and two of flour into a heavy stew pan and cook until they turn brown, put in the partridge that has been cut in pieces, with a few thin pieces of bacon, pour over it a half pint of beef broth and one-half glass of grape juice, a few chives cut fine, a little parsley cut fine, one-half cup of mushrooms, a little onion fried in butter, a pinch of ground cloves, salt and pepper to taste, boil over a slow fire for two hours.

MOCK TERRAPIN

White sauce—1 cup, thin
Chicken—1½ cups, level, cold, cooked, cut in small pieces
Eggs, yolks—2 hard-boiled, chopped
Eggs, whites—2 hard-boiled, chopped
Salt—1 teaspoon, level
Cayenne—few grains
Grape juice—3 tablespoons

Add to the sauce, the chicken, yolks and whites of eggs, salt and pepper and cook two minutes. Add grape juice and serve.

VEAL BIRDS

Get very thin slices of veal, cut in pieces about two inches wide and four inches long, but some will have to be larger or smaller as meat happens to be cut. Flatten it out well and spread on each piece a dressing, roll it up and stick together with toothpicks, also tie with thread so they will hold their shape. Then brown all around in a hot pan with butter or drippings, place them in a hot casserole or covered dish, pour hot broth or water on, enough to cover, season with salt and pepper to taste and put in oven or on top to simmer for an hour; mix two tablespoons flour and one cupful cream, sweet or sour, and pour over birds, then let boil up and serve. Remove toothpicks and thread before serving.

VEAL LOAF

Veal, raw—3 pounds, chopped
Ham—½ pound, lean raw, chopped
Pepper—½ teaspoon
Sage—1 teaspoon
Cloves—¼ teaspoon
Shake of mace
Onion, juice—1 tablespoon
Salt—1 teaspoon
Bread crumbs—1 cup
Eggs—2, well-beaten

Mix with hands, dip a square pan in cold water, pack the mixture in it and press down. Turn it out on buttered letter paper in a baking pan and brush over top with white of egg. Bake in a slow oven two hours, basting often with hot water and butter. Serve hot or slice thin when cold.

DIAMOND JUBILEE RECIPES

LEG OF VEAL STUFFED WITH OLIVES

Take a full sized leg of veal, have the butcher take out the bone, stuff it with strips of lean smoked ham size of pencil and alternate with olives stuffed with pimientoes through a hole made in the meat on the cut side. Rub all over with salt and pepper and lard it with fat salt pork. Put in self-basting roaster and dip every fifteen minutes with one pint hot water, two tablespoons butter, three tablespoons fine bread crumbs all well mixed together. It is delicious hot or cold.

HUNGARIAN GOULASH

Slice a peeled onion and cook it until brown, in three tablespoonfuls of fat fried out of salt pork; take out the onion and turn in a pound and a half of lean, uncooked veal cut in inch cubes; stir and cook the meat until browned, then, rejecting the fat, if there be any in the pan, dispose the meat in a casserole; add about a pint of broth, or boiling water, and a teaspoon of paprika, cover the dish and set to cook in the oven. In the meantime add more fat to the frying pan, and when hot, brown in it about a dozen balls cut from pared potatoes, and a dozen small onions; when the onions are well browned, add them to the casserole, and after the meat has been cooking an hour add a teaspoon of salt and the potatoes, and if desired, two tablespoons of flour mixed to a thin paste with cold water. Let cook in all about two hours. Serve from the casserole. Chicken can be done the same way, add mushrooms and four tablespoons grape juice.

BAKED VENISON

Take a shoulder of venison bone and flatten it; lay it in a deep pan, with a pint of vinegar, half a pint of oil, a slice of onion, a bunch of sweet herbs, the grated rind of an orange, a pinch of grated nutmeg, a little pepper, salt, and powdered sugar, one glass of grape juice, let it remain in this for forty-eight hours, turn three times. Remove from the solution, wrap in greased paper and bake in a moderate oven two hours. Serve with venison sauce.

VENISON SAUCE

Stir together one tablespoon of butter with one teaspoon of mustard, and three tablespoons of currant jelly; when these are well blended add three tablespoons of vinegar, a little nutmeg and a dash of cayenne pepper; put over the fire; when it comes to the boiling point add three tablespoons of chopped pickles and serve at once.

DIAMOND JUBILEE RECIPES

ROAST VENISON FRANCAIS STYLE

Rib roast of venison—5 pounds
Bacon, drippings—
Flour—
Salt and paprika—to taste
Pork, salt—4 slices
Onion—½, large

Wipe roast well with a dry cloth and rub thoroughly with onion. Cover with cold bacon drippings and dredge with flour. Place two slices salt pork in bottom of roasting pan, place roast on pork, and put the two remaining slices of pork on top of roast. Roast one and one-half to two hours in a very hot oven. Roast venison should be served rare. Doe instead of buck venison should be used for this type of roast. Serve on very hot platter and plates. Garnish with grilled mushrooms and sprigs of parsley. Make gravy (cream sauce method) from liquid in roasting pan. Serve currant jelly which has been warmed and beaten as a meat sauce and green peppers stuffed with wild rice as a vegetable.

MURIEL ALICE NOLAN

PHEASANT A LA NOLA

Pheasants—2
Chestnuts, French—1 cup, cooked
Butter—¼ cup
Flour—¼ cup
Salt and paprika—to taste
Cream—½ cup
Chicken stock—1½ cups
Mushroom liquor—1 tablespoon
Lemon, juice—½ teaspoon

Steam pheasants until tender, remove meat from bone, while hot, placing meat in a well buttered casserole, and pour over it the following sauce:

Blend flour and butter and add stock, mushroom liquor, lemon juice and cream. Cook five minutes, add chestnuts and pour over meat in casserole. Cover with grated bread crumbs, dice with butter and bake one-half hour in a hot oven. Remove cover the last few minutes to brown crumbs. Serve with plain wild rice, winter squash, and apple jelly.

MURIEL ALICE NOLAN

SQUIRRELS A LA SUPREME

Squirrels—3
Butter—6 tablespoons
Flour—6 tablespoons
Onion, juice—6 drops
Salt—to taste
Carrot stock—¼ cup
Bay leaf—1
Paprika—⅛ teaspoon
Squirrel stock—2¾ cups

When squirrels are cleaned and ready to cook, cut them in half the long way. Place in stew pan and cover with boiling water. Cover pan tightly and let meat simmer until tender. Next blend butter and flour and add combined stocks, lemon juice, and seasoning. Lift squirrels to platter, being careful to keep the halves intact. Pour sauce over all. Garnish with small whole cooked carrots and parsley. Serve baked chestnuts as a vegetable and grape jelly.

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

HOT BEEF LOAF

Steak, round—3 pounds
Pepper and salt—to taste
Pork, salt—8 slices
Flour—a little
Eggs—2
Bread crumbs—½ cup
Water—½ cup
Mushrooms—½ cup, stewed

Take round steak and grind through meat chopper. Add beaten eggs, pepper and salt, one-half cup bread crumbs. Press into a loaf pan well buttered, and lay about eight slices of salt pork across the top. Pour a half cup of water over the loaf, and bake in a hot oven about an hour, basting often. When done remove to a hot platter, take off the pork, and thicken the gravy in the pan with a little flour, and one-half cup of stewed mushrooms, and pour around the loaf. This is also good served cold.

CHILI CON CARNE

Mutton or beef—2 pounds, (about), lean
Spaghetti or rice, cooked—2 cups
Tomatoes—1 can, small
Onions—2, large
Peppers, chili—2, large
Margarine or drippings—½ cup
Garlic, salt, and Creole seasoning

Cut meat size of an egg, roll in flour, put with the drippings into a kettle to brown, add the onions cut in chunks, then the balance of materials except the spaghetti. Cook until meat is tender. Make a mound on one side of the dish of the cooked hot rice or spaghetti and pour the chili in with it. Bread and butter would be superfluous with the chili. Serve with slaw or lettuce or some variety of roughage.

MARIAN COLE FISHER

AMERICAN CHOP SUEY

The American Chop Suey is made by cooking one pound of chopped beef in two and a half tablespoons of bacon fat with a quarter of a pound of peeled mushroom caps and one small white onion finely minced. When slightly browned, add one can of condensed tomato soup, one cupful of chopped, cooked spaghetti and salt and paprika to taste. Turn all into a sauce pan, cover and simmer for ten minutes.

NOTE:—For ordinary use instead of using mushrooms you may use the following:

Celery—½ cup, finely chopped
Rice—½ cup
Noodles—½ cup
Pepper—1, green
Pepper—½, red

Boil for one-half hour and then cook with meat. Left over meat may be used instead of fresh meat if finely cut. It may be made without celery, noodles, or peppers, or any one of the three if you happen to be out of them.

DIAMOND JUBILEE RECIPES

CHOP SUEY AND CHOW MEIN

Chow mein is nothing but chop suey served over a mound of fried noodles. Now that we have the fried egg noodles, without troubling to fry them ourselves, it makes it much nicer to have the dish with the oriental name. The choy suey is in itself a good combination of meat, vegetables, and carbohydrate.

Chicken—2 pounds or lean pork—2 pounds
Celery—3 cups
Onion—1 cup
Sprouts—1 cup
Chinese sauce—to season
Salt—to season

Quarter the onion and cut into chunks, so there will be no stringy pieces. Put in the fat and meat, cook a bit and add the vegetables except the sprouts. When the meat is tender add the seasoning, Chinese sauce and the sprouts, after allowing them to be thoroughly heated. Serve with rice, but do not cook or mix with the rice.

MARIAN COLE FISHER

ROAST MALLARD DUCKS

Bread—3 cups, finely grated
Allspice, ground—1/8 teaspoon
Salt—1/2 teaspoon
Celery—1 teaspoon leaves, finely chopped
Egg—1, well-beaten
Apples—enough to garnish
Almonds—1/2 dozen
Onion—1, small, finely chopped
Paprika—1/8 teaspoon
Sage—1/2 teaspoon
Bacon—3 teaspoons, melted drippings
Raisins—1/2 dozen
Water cress—enough to garnish

Make stuffing of bread, onions, allspice, paprika, salt, sage, celery leaves, melted bacon drippings and egg well beaten. Mix thoroughly and stuff ducks, which have been previously prepared, according to general directions for game birds. Sew up the ducks, dredge well with flour, strip with lean bacon, and put in a dry open roasting pan, and place in a very hot oven. Remove bacon when crisp and cover ducks as soon as they are well browned. When done place on a plate and garnish with water cress, and whole apples, which have been pared, colored red, and baked in a casserole, together with raisins and almond meats.

MENU

Spiced Watermelon Cocktail
Olives — Celery
Roasted Wild Ducks with Apples
Mashed Potatoes — Gravy
Wild Rice Nests filled with finely diced Rutabagas
Mixed Bread — Combination Salad — Cheese Wafers
Allegreti Cakes — Prune Whip
Coffee

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

ARMENIAN SPAGHETTI

Spaghetti, cooked—1 package
Tomatoes—1, can
Hamburger steak—1½ pounds
Pimientoes—1 can, cut up
Onions—3, large, sliced
Butter—½ pound

Fry onions in butter and put steak in and fry until well done. Salt, pepper and paprika to taste. Put into pan with spaghetti, tomatoes and pimientoes.

MRS. JOHN WHEELER

CHOP SUEY

Chicken, uncooked—2 cups, level, cut in strips
Fat—1 tablespoon, liquid
Celery—¾ cup, chopped
Onion—1, sliced
Sugar—½ teaspoon, level
Mushroom caps—6, cut in slices
Pepper, green—½, cut in strips
Stock, chicken—1 cup
Shoyu sauce—2 teaspoons, level
Flour—1 tablespoon, level

Cook the chicken two minutes in the fat; add the vegetables and stock and cook fifteen minutes; add the Shoyu sauce, sugar and flour, stirred to a smooth paste, with a little cold water. Bring to boiling point and let simmer three minutes.

HICKEYS

Chicken—1, large
Cabbage—
Rice—1 cup, dry
Pepper, red—few grains
Pepper, red—1, small
Tomatoes—1 can, small
Lamb—1 pound, chopped
Lamb bones—
Paprika, salt and pepper—to taste
Celery—2 stalks
Pepper, green—1
Garlic

Soak cabbage leaves in hot water till tender. Mix lamb with salt, pepper, few grains of red pepper, and paprika and dry rice. Fill chicken, allowing room for meat and rice to swell. Put chicken in hot water on lamb bones, after taking cabbage leaves out. Roll small piece of meat and rice mixture in each leaf and put into water on chicken. Cut celery, red and green peppers, garlic, and tomatoes over all and cook slowly three hours.

Serve with mashed potatoes.

MRS. JOHN H. WHEELER

GRAVY

Onions—2, large
Tomatoes—2, large
Parsley—
Pepper—
Water—about a quart

Fry onions, tomatoes, parsley, add pepper and water. Let boil for one-half hour. Salt, serve with rice.

This same gravy with six garlic, served on macaroni with cheese grated over same. Italian cheese is best.

DIAMOND JUBILEE RECIPES

CHICKEN ASPIC

Chicken—2 pounds, cold, diced
Peas—1 can, French
Broth, chicken—1 pint
Vinegar—½ cup
Mushrooms—1 can, button
Eggs—6, hard-boiled, cut round
Water—2 tablespoons
Gelatine—3 tablespoons, granulated

Lay these ingredients in size of molds desired. Soak gelatine five minutes in boiling water, then add to chicken stock, and pour over the ingredients. Let cool several hours before serving on lettuce leaves. This will serve twelve people.

SIRLOIN ROAST

Buy the first cut of the sirloin, and have it cut three inches thick. Wipe with a dry cloth, dredge with flour. Place in a dry dripping pan, cover with slices of bacon 3/8 inch thick and roast in a very hot oven, about 500 degrees F. Serve with small green refugee beans, creamed in their own liquid and garnish with slices of tomato and sprigs of parsley.

MURIEL ALICE NOLAN

DINAH'S PATTIES

Veal—2½ pounds, from the ribs
Pepper—1, small, green
Poultry seasoning—1 teaspoon
Mushrooms—1 pound
Veal, loin—1 pound
Pimientoes—3
Paprika—½ teaspoon

Boil veal, cool and dice. Boil mushrooms, cool and cut in small pieces. Chop pimientoes, and green peppers fine. Combine these ingredients and add poultry seasoning, paprika and salt to taste. Let stand in ice chest over night. In the morning, heat the fat, blend with flour, heat combined liquids and add slowly. Boil ten minutes and add other ingredients. Cook slowly twenty minutes. Serve in hot pastry shells with sauce. Garnish with radishes and sweet midget pickles.

SAUCE

Beef and veal stock—5 cups, which has been seasoned with onion and celery
Veal stock—2 cups
Fat—1 cup, skimmed from stock
Mushroom stock—4 cups, which has been seasoned with carrots
Butter—¼ cup
Flour—1 cup, scant

MURIEL ALICE NOLAN

PIES & PASTRY

BUTTERSCOTCH PIE

Milk, sweet—1 cup
Flour—2 tablespoons
Egg—1
Sugar, brown—1 cup
Vanilla—1 teaspoon

Let milk and brown sugar come to boil in double boiler. Mix flour in a little cold milk and stir into sugar and hot milk. Beat in whole of egg and vanilla at last. Bake crust first. Fill pie with filling and serve with whipped cream.

BUTTERSCOTCH CHIFFON PIE

First Part

Sugar, brown—½ cup
Eggs, yolks—3
Water—8 tablespoons
Butter—2 tablespoons, level
Flour—2 tablespoons, level

Second Part

Eggs, white—3
Sugar granulated—4 tablespoons, level

Put the brown sugar in a small skillet and melt to a deeper brown without scorching. Add the water and allow sugar to dissolve. Whip the egg yolks very stiff. Cream the butter and flour and add to the water and egg yolks. Cook until thick. Whip the egg white stiff and add the white sugar, and then whip into the custard and cook a moment. Turn into a rich pastry shell.

MARIAN COLE FISHER

BROWN CHIFFON PIE

To the above butterscotch pie and material, add a square of melted chocolate.

DIAMOND JUBILEE RECIPES

PINK CHIFFON PIE

First Part

Cranberries—1 cup, cooked, strained
Eggs, yolks—4
Sugar—½ cup
Butter—2 tablespoons

Second Part

Eggs, whites—2
Sugar—½ cup

Beat the egg yolks stiff, add the other materials and cook to thick custard. Whip the egg white very stiff, add the sugar and then whip into the first mixture, cooking it for some moments.

Turn this into a rich pastry shell and sprinkle lightly with powdered sugar.

MARIAN COLE FISHER

STRAWBERRY CRUSH CHIFFON PIE

First Part

Strawberries—1 cup
Sugar—½ cup
Eggs, yolks—3
Butter—1 tablespoon

Second Part

Eggs, whites—3
Sugar—½ cup

Beat the egg yolks stiff, then add the sugar, beat in well. Crush the berries through a sieve and stir into the egg yolks. Add the butter and put to cook, stirring constantly. Whip the egg white, to which add the one-half cupful of sugar, and then add this to the first mixture. Turn into a baked rich pastry shell, sprinkle lightly with powdered sugar.

CHESS PIE OR TARTS

Here is something new to many, but which dates back to antebellum days, coming originally from Old England, the home of tarts. Into a shallow pie pan lined with unbaked pastry pour the following mixture:

Eggs—2
Sugar—¾ cup
Nutmeg—grating
Water—2 tablespoons
Butter—size of an egg

Separate white from yolk, beat with rotary beater until stiff, drop in the egg yolk and sugar, beat a moment, add the butter which has been softened and the water, with the grating of nutmeg.

Time for baking about thirty minutes. Temperature about 450 degrees to begin, then reduce to 425 degrees. This sounds queer and you will be tempted to telephone in for correction, but just try it and see how good it is.

MARIAN COLE FISHER

SOUR CREAM PIE

Cream (milk or buttermilk)—1 cup, sour
Raisins, seeded—½ cup
Eggs—3
Nutmeg—¼ teaspoon
Cinnamon—½ teaspoon
Cloves—¼ teaspoon
Sugar—1 cup

Mix sugar, spices and yolks of two eggs and one whole egg together, then the sour cream, and chopped raisins. Pour into a single crust, and bake in a moderate oven. Cover with frosting made of the two whites and two tablespoons of sugar.

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

CUSTARD PIE

Eggs—3
Sugar—6 tablespoons
Milk—3 cups
Salt—speck
Nutmeg, mace or cinnamon—dusting

Beat the eggs well, add sugar, heat the milk, add to the eggs, and pour into a rich pastry shell. Dust with any preferred seasoning.

If a saving in eggs is desired, add two level tablespoons of flour to the sugar, mixing well, omitting one egg. This recipe makes a custard one inch deep in a nine-inch pie pan. Temperature to start 450 degrees F. Reduce heat to finish. Time, thirty to forty minutes.

MARIAN COLE FISHER

CASE KUCHEN OR CHEESE PIE

Cheese, cottage—2 cups
Flour—3 tablespoons, level
Lemon, rind and juice—1, grated
Sugar—1 cup
Eggs, whole—2; or Egg, yolks—4

Select fine, smooth cottage cheese. Mash it through a sieve. Whip the eggs and mix all the ingredients. Put into an unbaked shell of pastry and bake slowly forty minutes, or, better still, cook in a double boiler and turn into a baked pie shell. Serve with a spoonful of sharp jelly.

MARIAN COLE FISHER

LEMON PIE

Sugar—1¼ cups
Flour—1/3 cup
Salt—few grains
Lemon, juice and rind—1, grated
Eggs, yolks—3
Water, boiling—1 cup, large
Butter—1 tablespoon

Mix sugar, flour, and salt; add boiling water, stirring constantly. Cook fifteen minutes. Add yolks and lemon juice, and cook 3 minutes. Beat the whites of eggs very stiff; add three tablespoons of sugar and beat well. Add one-half teaspoon baking powder, one teaspoon vanilla, and beat until fluffy. Pour over pie and set in oven for a few seconds.

MRS. P. H. MACKEY

ORANGE CHESS PIE

Eggs—2
Butter—size of egg, soft
Sugar—¾ cup
Orange, rind and juice—1

Whip egg whites stiff, add egg yolks, sugar, butter, then the grated rind of the orange and juice, whipping them all together.

A variation of these pies is to put something into the pastry first, like a jam or cottage cheese in a thin layer, and pour the chess mixture over it.

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

ORANGE MARMALADE PIE

Oranges—2, big and juicy or 3 smaller
Sugar—1¼ cups
Eggs, yolks—4
Water—1¼ cups
Flour—½ cup
Butter—2 tablespoons

Slice very thin one-half of one orange into a small basin with one-half cup of sugar and one-quarter cup of water. Cook until like a marmalade in consistency. Mix the balance of the sugar with the flour, add to the marmalade with the water, butter, and egg yolks, grated rind and juice of the one and one-half orange. Cook until creamy, pour into baked pie shells. Top with the meringue made from the egg whites. Brown for a moment under the broiler fire. Makes two pies.

MARIAN COLE FISHER

PIEPLANT AND PINEAPPLE PIE

Pieplant—1½ cups
Sugar—¾ cup
Butter—1 tablespoon
Pineapple—¾ cup
Flour—2 tablespoons
Pastry for two crusts

Prepare the pieplant without peeling. Cut into inch lengths with shears. Mix the flour and sugar; sprinkle some of it on the lower pastry, then a layer of pieplant, then pineapple; again a little sugar; and so on until materials are used up. Put the chunk of butter in the middle of the fruit. Cover with the top pastry.

MARIAN COLE FISHER

PINEAPPLE ORANGE PIE

Pastry—one crust, baked
Eggs—2
Water, hot—1 pint (with pineapple)
Flour—½ cup
Pineapple—1 cup
Orange marmalade—2 tablespoons
Sugar—½ cup
Butter—2 tablespoons

Heat the pineapple with water to make one pint. Mix the sugar and flour and thicken the fruit. Add the butter and marmalade, then the egg yolks; take from the fire. When slightly cooled, pour into the pie shell. Make a meringue of the egg whites with two tablespoons of sugar. Cover the filling and run under the broiler heat to brown a bit.

MARIAN COLE FISHER

BROWN SUGAR PIES

Eggs—4
Sugar, medium brown—3 cups
Butter—3 tablespoons
Flour—2 tablespoons
Milk—½ cup

Beat the eggs without separating and mix in the order named. Bake slowly one-half hour. Makes two pies.

DIAMOND JUBILEE RECIPES

PUMPKIN PIE

Pumpkin—2 cups
Eggs—2
Milk—1½ cups
Salt—speck
Sugar—¾ cup
Flour—2 tablespoons
Spices, mixed—1 teaspoon
Ginger—½ teaspoon, if desired

Put the materials all together after beating the eggs well, mix the flour and spices with the sugar and pumpkin before adding the milk. Time for baking thirty to forty-five minutes, depending upon how deep. Temperature to start 450 degrees F. lower to 425 degrees later, to finish.

If you still have some pie pumpkins, you can more easily prepare them for your pie filling, by putting them into a hot oven, say 450 degrees F., and bake about forty-five minutes. Take them out, open them and after removing the seeds take out the pulp and mash fine. Your pie filling will be much more tasty of pumpkin than when stewed.

MARIAN COLE FISHER

PIE CRUST

Flour—1 cup
Baking powder—½ teaspoon
Lard—3 tablespoons
Water, cold—3 tablespoons
Vinegar—1 tablespoon (this assures flakiness)

Pierce a little with fork to prevent raising. Makes one small pie crust pie or eight individual (open).

KATHRYN M. RULON

RICHEST PASTRY

Flour—1½ cups
Lard—¾ cup
Water, warm—
Salt—1 teaspoon
Baking powder—1 teaspoon

Sift the dry ingredients. Work in the lard roughly with a fork or spatula. Mix with water that is almost hot. Do not use too much water as less is required than with cold water, but use enough to roll out easily. If your pastry breaks around the edges as you roll it, it indicates that not enough water has been used. To the beginner would advise that you put it back into the bowl, add a trifle more fat to balance the flour rolled into it, and then add the necessary water.

Other fats may be used for pastry, but lard is more standardized, if a good quality is obtained. Chicken fat, goose grease, pork fat, and margarine are all good for pastry making. Vegetable oils are also good with a little different manipulation.

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

STANDARD PIE PASTRY

Flour—1½ cups, level
Lard—½ cup, level
Baking powder—1 teaspoon, level
Salt—1 teaspoon, level
Water, warm—enough

Makes one medium size double pie crust and one shell or five tarts.

MARIAN COLE FISHER

VEGETABLE OIL PASTRY

Flour—1¼ cups
Baking powder—¾ teaspoon
Water, warm—4 tablespoons, level
Salt—¾ teaspoon
Corn oil—4 tablespoons, level

Sift the dry ingredients, mix the oil and water, work it into the flour. All pie pastry must be handled lightly and deftly. Mix with knife, fork, spatula, or any thing but your fingers. Roll thin.

BUTTERSCOTCH PIE

Butter—size of a walnut
Eggs, yolks—2
Sugar, brown—1 cup
Flour—1½ tablespoons
Milk—1½ cups
Mapelene—½ teaspoon

Cream flour and butter. Add yolks of eggs well beaten, milk and brown sugar. Boil until thick. Then add flavor. Pour into baked shell and cover with whipped cream.

MRS. C. BERKNER

RAISIN PIE

Cream, sour—1 cup
Raisins—1 cup
Eggs—2
Sugar—1 cup

MRS. JOHN H. WHEELER

EXCELLENT PIE CRUST

Flour—1¼ cups
Water—¼ cup
Shortening—¾ cup
Salt—½ teaspoon
Butter—¼ cup
Lard—½ cup

Have mixing bowl knife and all ingredients very cold. Sift flour and salt, cut in fat using two case knives, add water in like manner. Turn out on floured board, divide and roll thin. Roll from the inside out and do not turn crust over. Sufficient for one pie.

MURIEL ALICE NOLAN

PIE CRUST FOR ONE PIE

Flour—1 cup
Milk—5 tablespoons
Lard and butter—3 tablespoons, large

Handle as little as possible.

DIAMOND JUBILEE RECIPES

PUMPKIN PIE

Pumpkin—2 cups, cooked
Sugar, brown—¾ cup
Allspice—½ teaspoon
Salt—½ teaspoon
Milk, scalded—1¼ cups
Ginger—¾ teaspoon
Cinnamon—1 teaspoon
Eggs—2

Mix seasonings and sugar. Add to pumpkin. Add milk and eggs. Mix thoroughly. Pour into pastry lined pan. Bake forty minutes in moderate oven.

MRS. CRAIN

DELECTABLE LEMON PIE

Eggs, yolks—4
Sugar—½ cup
Water—1 tablespoon
Lemon, rind and juice—1, grated
Flour—1 teaspoon
Eggs, whites—2

Take the well beaten yolks of four eggs, and add the rind and juice of lemon, one-half cup of sugar, flour and water. Cook in double boiler until thick. To this mixture add two whites of eggs beaten stiffly, with one-fourth cup of sugar. Mix well. Pour this into that perfect crust you have ready. Cover the top with a meringue, and brown in a moderate oven.

Meringue

Eggs, whites—2, beaten stiffly
Sugar—¼ cup

Mix with eggs thoroughly, and brown in moderate oven.

MRS. NICHOLS

GOOD TO KNOW

I find the double canvas or ticking about three-fourths yard square better than the bread board for all such work. It is easily folded up and laid away each time, and when soiled can go through the laundry like any other household linen. Not so much flour is taken up as when pastry is rolled on a board.

Many find the rolling pin covered with canvas or stockinet convenient. To avoid the seam which would occur in a canvas cover, get a pair of cheap ribbed children's hose, cut off the foot and you will have an easy pair of rolling pin covers. The cover should be long enough to extend an inch beyond the heavy part of the rolling pin.

MARIAN COLE FISHER

PRESERVING

PRESERVES AND JAMS

Fruit—2 cups
Karo, Red Label—1 cup
Sugar—1 cup

Cook sugar and Karo until sugar is dissolved. Do not add water. Add fruit, and bring slowly to boiling point. Remove from fire, cool, and remove fruit from syrup. Cook syrup until quite thick. Add fruit, and heat thoroughly, being careful not to boil. Place in sterilized jars and seal at once.

Pears should be steamed or parboiled fifteen minutes before adding syrup. Preserved ginger or preserved lemon makes a pleasing addition to pear preserves.

FRUIT CUP

Pineapple—1
Grapefruit—3
Strawberries—1 quart
Ginger, candy—¼ pound
Maraschino cherries and liquid of one small bottle

Add any fruit in season. Sugar to taste. Mrs. John B. Meagher

GRAPE CONSERVE

(Prize Recipe)

Grapes—1 basket, concord
Oranges—6, and
Orange, rind—4
Raisins—1 pound, seedless
Walnuts—½ pound, cut into small pieces
Sugar—5 pounds

Pulp grapes, and boil the pulps until soft; then run them through colander to remove seeds. Let the pulps, skins, oranges, raisins and sugar stand over night. In the morning boil for thirty minutes; add the walnuts just before removing from fire. Seal hot. Mrs. F. E. Mallick

RHUBARB AND FIG MARMALADE

Rhubarb—3½ quarts
Figs—1 pint, chopped
Sugar—2 quarts
Lemon, rind and juice—1

Let rhubarb and sugar stand over night and boil in the morning until thick. Then add figs and lemon juice.

DIAMOND JUBILEE RECIPES

ORANGE MARMALADE

Oranges—3
Grapefruit—1
Lemons—2
Sugar, granulated—
Karo, Red Label—
Water, cold—

Wipe fruit. Pare the thin yellow skin and cut into shreds with scissors. Slice peeled fruit, rejecting all seeds, measure pulp, juice and rind, place in saucepan and cover with three times as much cold water and let stand over night. Next morning bring quickly to boiling point and boil hard for fifteen minutes. Let this stand for twenty-four hours and measure again. Allow to each cup of cooked ingredients one-half cup Karo, one-half cup granulated sugar. Place Karo, sugar, and fruit mixture in saucepan, bring quickly to boiling point and boil briskly for about one hour or until liquid shows a jelly. Cool lightly. Pour into sterilized glasses. When perfectly cold, seal with melted paraffin. Store in cool, dark closet. This is a delicious and economical marmalade.

PLUM CONSERVE

Plums, blue—5 dozen
Oranges—4
Lemon, juice—1
Figs—1 pound
Raisins—1 package
Walnuts—2 cups, chopped
Sugar, brown—2 cups
Karo, Blue Label—4 cups

Cook fruits in syrup made of Karo and sugar for forty-five minutes. Add nuts the last five minutes before removing from fire. Pack in sterilized jars or glasses.

PEACH AND GRAPE CONSERVE

Peaches—2 pounds
Grapes, green—1 pound, seedless
Almonds—1 pound, which have been blanched in rose water
Orange—1
Sugar, granulated—½ pound
Lemon, juice—1

Peel and slice peaches, slice orange, wash grapes, add lemon juice and cook ten minutes in a white enamel kettle, add sugar and cook to desired consistency, add nut meats five minutes before removing from fire. Seal hot.

MURIEL ALICE NOLAN

FRUIT JELLY

Jelly, powder—4 cups, (any fruit flavor)
Water, boiling—2 quarts
Fruit—corresponding color and flavor

Pour boiling water over jelly powder and dissolve thoroughly. When cool, turn into molds, and put in a cool place to harden. Serve with fruit.

DIAMOND JUBILEE RECIPES

BARBERRY JELLY

Gather the berries as soon as they have felt the first tinge of frost, which gives them a dark, rich color and the "tang" that makes the jelly so delightful. Free the berries from stems, wash, and to every two quarts allow one-half cup of water. Cook until the juice presses out easily, take from the fire, mash, strain, and measure the juice. To a pint of juice allow a generous pound of sugar, for barberries require more sugar than most fruits. Heat the sugar the same as usual in making jellies, and add to the juice after it has cooked the regulation twenty minutes. Cook five minutes after the sugar is added, then turn into the glasses, sealing when cold.

CRAB-APPLE JELLY

Wash, remove blossom ends, but do not peel or core. Cut in rather small pieces, cover with cold water and cook gently until soft. Keep on an asbestos mat or in a larger kettle of hot water to prevent the apples from burning. When very soft, turn into a jelly-bag and hang over night to drip. In the morning measure the clear red liquid, bring to a boil and skim. Allow for every pint of liquid the usual pound of sugar and have it heating in the oven while the juice is scalding. Add to the juice, after it has cooked just twenty minutes, stir until dissolved, take out the spoon, cook five minutes longer, skim and turn at once into the heated cups and glasses. This jelly is inexpensive and of excellent appearance and flavor. If you desire variety, flavor part of the juice with lemon or pineapple and some with rose geranium. For the latter, lay a leaf in the bottom of the glass before pouring in the hot jelly. For the lemon or pineapple, allow two tablespoons of the juice to a quart of the apple-juice. The jelly may also be spiced, adding a little vinegar, clove and cinnamon to season at the same time the sugar is added.

GRAPE JAM

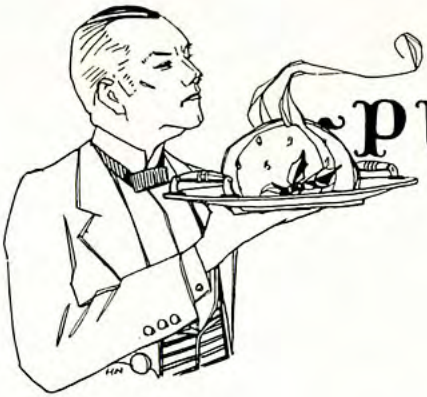
For this use the smaller Concord grapes or the late Isabellas. Stem, weigh and wash. Weigh out a pound of sugar for each pound of uncooked grapes. Put the grapes in a large preserving-kettle with just enough water to keep them from sticking on the bottom. Cook gently for one-half or three-quarters of an hour, then press through a colander fine enough to keep the seeds from coming through. Add the sugar, stir well and cook gently until it drops from the spoon in a jelly- like consistency. Skim as it needs it, and when as thick as you desire, turn into glasses.

GRAPE AND CRAB-APPLE JELLY

Cover the grapes, which should be quite green, with water and cook until the juice runs freely. Add, after straining, an equal quantity of crab-apple juice and proceed as usual.

QUINCE JELLY

Quince jelly may be made in quantity or a little at a time as the circumstances of the case determine.



PUDDINGS

COFFEE SOUFFLE

Mix 1 and 1½ cups of coffee
1 tablespoon of gelatine
1/3 cup granulated sugar and ½ cup milk.
Heat in a double boiler.
Add the yolks of 3 eggs slightly beaten and mixed with 1/3 cup granulated sugar and ¼ teaspoon of salt.
Cook until it thickens.
Add the whites of the eggs beaten stiff and ½ teaspoon of vanilla.
Mold, chill and serve with whipped cream.

A Friend and Well Wisher

DATE PUDDING

Eggs, whites—3, beaten stiff
Flour—1 teaspoon, heaping
Baking powder—1 teaspoon, heaping
Sugar—1 cup, sifted three times
Pecans—1 cup, cut fine
Dates—1 cup, cut fine

Mix ingredients and bake slowly.

Mrs. P. W. Wirth

MRS. GOSIN'S CHOCOLATE STEAM PUDDING

Eggs—2, well beaten
Butter—4 teaspoons
Sugar—1 cup
Milk—1 cup
Chocolate—3 squares
Flour—2½ cups
Baking powder—2 teaspoons

Melt chocolate and add to milk. Mix all ingredients. Steam two hours.
Will serve ten to twelve persons.

Mrs. P. W. Wirth

DIAMOND JUBILEE RECIPES

DATE PUDDING

Flour, graham—3 tablespoons
Water, cold—1½ cups
Dates—½ package, cut into small pieces or
Dates—1 whole package, cut into small pieces
Sugar—1 cup
Salt—½ teaspoon

Mix flour well with cold water and boil mixture three minutes. Add other ingredients and let boil until it becomes a thick dark mass. Serve cold with whipped cream.

KATHRYN M. RULON

MIST PUDDING

Steep thin shavings of rind of one-half lemon in one pint of water. Mix one cup sugar, one-half teaspoon salt, 3 tablespoons rounded of cornstarch. Pour on these ingredients two cups of strained boiling lemon water. Cook in a double boiler ten minutes, stirring constantly. Add juice of one lemon. Then stir in quickly the stiffly beaten whites of three eggs. Mix well and turn into small molds. Make a soft custard with the yolks of three eggs, three tablespoons sugar, a pinch of salt.

Cook in double boiler until smooth. Cool and flavor with vanilla. Turn out molds on individual dishes with sauce poured around.

MATTIE LYONS

ENGLISH PLUM PUDDING

Suet—4 pounds
Sugar—6 pounds
Flour—2½ pounds
Eggs—2 pounds
Nutmeg—4 ounces
Allspice—2 teaspoons
Lemons, juice and rind—4
Baking powder—3 teaspoons
Currants—6 pounds
Bread crumbs—4 pounds
Raisins—4 pounds
Almonds, blanched—2 pounds
Salt—4 ounces
Ginger—1 teaspoon
Citron peel—24 ounces
Milk and cider—enough to moisten

Put in one pound tins and steam three hours. Very good.

SAUCE FOR CHOCOLATE STEAM PUDDING

Butter—2 tablespoons
Sugar, powdered—2 cups
Egg—1
Vanilla—to taste

Cream butter; crush the powdered sugar, and cream butter and sugar. Beat egg until fluffy, add vanilla. Mix all ingredients together and set aside. Just before serving add one cup of whipping cream.

MRS. P. W. WIRTH

DIAMOND JUBILEE RECIPES

DATE PUDDING

Nuts—1 pound, chopped
Dates—¾ pound, stoned and cut
Eggs—6
Sugar—2 cups
Bread crumbs—2 cups
Baking powder—2 teaspoons
Salt—1 teaspoon

Bake in moderate oven about forty-five minutes.

GRACE A. GREEN

DATE PUDDING

Dates, pitted—1 cup
Nuts, quartered—1 cup
Sugar—1 cup
Salt—a pinch
Eggs—2
Baking powder—1 teaspoon, heaping
Flour—1 teaspoon

Mix dates and nuts and sprinkle with flour. Mix the other ingredients and add nuts and dates. Mix well and bake slowly forty-five minutes. Serve with whipped cream. MRS. P. H. MACKEY

PRUNE PUDDING

Whip the whites of five eggs to a stiff froth. Add slowly five tablespoons of powdered sugar, beating all the time. Add one cup cooked prunes, chopped; one-half teaspoon lemon juice; beat until very light. Put into a small buttered pudding dish and bake from ten to twenty minutes in slow oven. Set away to cool.

SAUCE—Beat yolks of five eggs; add one-half cup sugar and beat until creamy. Add slowly one pint hot milk. Cook in double boiler until thick like soft custard. Cool and serve with pudding. MATTIE LYONS

PARADISE PUDDING

Almonds, blanched—¼ pound
Marshmallows—1 dozen
Cherries, candied—1 dozen
Macaroons—½ dozen
Jell-O, Lemon—1 package
Water, boiling—1 pint
Cream, whipped—1 cup

Cut almonds, marshmallows, cherries into fine pieces and set in a cool place. Pour boiling water over Jell-O and when cool set dish in cold water and whip to consistency of whipped cream. Then fold in one cup of whipped cream and the cut fruit. Turn into a square pan and set in a cold place to harden. Serve in slices. This amount will serve twelve persons.

DIAMOND JUBILEE RECIPES

SPANISH PUDDING

Butter—½ cup
Sugar—1 cup
Eggs—2
Milk—½ cup
Nut meats—1 cup
Flour—1¾ cups
Baking powder—3 teaspoons
Nutmeg—¼ teaspoon
Cinnamon—1 teaspoon
Salt—pinch

Cream butter, add sugar, add eggs and nut meats. Sift dry ingredients and add alternately with the milk. Put in gem pans and bake for twenty minutes in a hot oven. Serve warm with caramel sauce.

Caramel Sauce

Sugar, brown—2 cups
Cream—1 cup, warm, heavy
Vanilla—1 teaspoon
Water—½ cup
Butter—small piece

Boil sugar and water until brittle when tested by dropping a small amount in cold water. Just before removing from fire, add one cup of warm heavy cream and a small piece of butter, and vanilla. Beat well, and let stand in a double boiler until ready to serve.

TIBB'S PUDDING

Butter—¼ cup
Sugar—2 tablespoons
Egg—1, well beaten
Milk—½ cup
Cinnamon—½ teaspoon
Nuts—1 cup, chopped
Nutmeg—½ teaspoon
Cloves—¼ teaspoon
Salt—a pinch
Vanilla—1 teaspoon
Flour—1 cup
Baking powder—2 teaspoons, heaping

Steam one-half hour.

MRS. P. W. WIRTH

UP-SIDE DOWN PUDDING

Butter—½ cup
Pineapple or apricot—1 can
Sugar—1 cup

Batter

Eggs—2
Water, hot—½ cup
Flour, pastry—1 cup
Vinegar—1 teaspoon
Baking powder—1 teaspoon
Sugar—1 cup
Vanilla—1 teaspoon

Melt butter and sugar in frying pan, then add fruit. Drain juice from fruit. Then add the batter made of above ingredients, pouring batter right over fruit. Cook in spider about twenty minutes.

MRS. T. CALEY

DIAMOND JUBILEE RECIPES

SUET PLUM PUDDING

Suet—1 cup, chopped fine
Molasses, cooking—1 cup
Milk—1 cup
Raisins—1 cup
Flour—3½ cups
Egg—1
Cloves—1 teaspoon
Cinnamon—2 teaspoons
Nutmeg—1 teaspoon
Soda—1 teaspoon
Salt—a pinch

Boil three hours in a cooking pudding mold, set into a kettle of water. Serve with brandy sauce. If sour milk is used instead of sweet milk, the pudding will be lighter.

EVELYN GRAHAM

NUT AND APPLE PUDDING

Apples—2 cups, chopped
Nuts—1 cup
Raisins—½ cup
Orange, juice—¼ cup
Sugar—3 tablespoons
Cinnamon—½ teaspoon

Mix and turn into dish with bits of butter and bake until tender; moisten with water.

Sauce

Butter—½ cup, cream
Cream—½ cup
Sugar, brown—½ cup
Vanilla—

Cook until thick.

APPLE DUMPLINGS

Flour—3 cups
Baking powder—3 teaspoons
Shortening—2 teaspoons, rounding
Milk—1½ cups
Salt—1 teaspoon
Apples—4 or 5, tart

Sift the flour, sugar, salt and baking powder. Work in the shortening with a fork, then add the milk and turn on to a well floured board. Roll out as for biscuits; brush with butter.

Peel four or five tart apples, mince them, spreading over the pastry. Roll up, turning toward the farther edge, dampen this edge with water so that it will adhere to the roll. Now brush the outside of the roll with melted shortening and slice in one-inch slices. Place in deep dripping pan. Pour over the sauce and bake in moderate oven thirty minutes.

MARIAN COLE FISHER

GLORIFIED RICE

Milk—1½ cups
Sugar—1½ tablespoons
Gelatine—½ box
Rice—¼ cup
Cream—½ cup, whipped

Add rice to hot milk in double boiler and cook until tender. Dissolve gelatine in one-fourth cup hot water, add sugar, cool. When setting fold in whipped cream, and mold.

DIAMOND JUBILEE RECIPES

OLD FASHIONED GINGER BREAD

Sugar—½ cup
Molasses—½ cup
Fat—¼ cup
Water—½ cup, boiling
Egg—1
Soda—½ teaspoon
Flour—1¼ cup
Ginger—¼ teaspoon
Cinnamon—1 teaspoon
Cloves—1/3 teaspoon
Salt—1 teaspoon

Beat egg and melted fat and water slowly. Sift dry ingredients together and add to first mixture. Bake in a shallow dripping pan in a moderate oven.

TAPIOCA DELIGHT

(Portions for six)

Tapioca—¼ cup, minute
Water—2 cups
Nut meats—½ cup, chopped
Sugar, brown—¾ cup
Sugar, white—½ cup
Vanilla—1 teaspoon

Mix tapioca, sugar, and water, and bake in buttered pan three-fourths of an hour, or more, in moderate or slow oven. When fairly cool add vanilla and nuts, then chill and serve with whipped cream or plain cream.

MRS. KARL T. MCELRATH

APRICOT SPONGE

Apricots—1 can
Sugar—1 cup

Drain off and heat the juice and add to it a box of gelatine which has been soaked in water (until soft).

Boil apricots and sugar for five minutes—rub through a sieve and add the juice of two lemons; then mix all ingredients and set aside to cool. Before serving, stir in some whipped cream and marshmallow cubes. Top with whipped cream and nuts.

MYRTLE BAENEN

CHOCOLATE CREAM CUSTARD

Egg noodles—1 pound, broken in 1 inch pieces
Fat—1 cup
Salt—2 tablespoons
Milk or meat stock—1½ quarts
Eggs—6
Flour—2 cups
Paprika—2 teaspoons
Water—¾ cup
Bread crumbs

Cook noodles until tender in rapidly boiling salted water, drain and rinse in warm water then drain again. Melt the fat, add flour and seasonings and cook until well blended, add the liquid and stir until thick, then stir in the cooked noodles. Turn onto a shallow surface. When cold, shape, roll in crumbs, dip in egg diluted with water and again roll in crumbs. Fry in deep fat. Drain on soft paper. Serve with any meat or cheese sauce.

DIAMOND JUBILEE RECIPES

WHIPPED CREAM DESSERT

Whip cream until very stiff. Add marshmallows cut into small pieces, chopped nuts, cocoanut, small pieces of any kind of canned fruit, and a little powdered sugar. Mix and flavor with vanilla. Fill glasses and top each with cherry. Place in ice-box several hours before serving.

ANNA BUEHLER

JELLO BAVARIAN CREAM

Dissolve one package of Lemon Jell-O in a little less than a pint of boiling water. When cold liquid, set in a dish in a pan of cracked ice and whip until thick and creamy. Add one cup of grated pineapple or the fruit from which the juice has been drained. Stir in one cup of whipped cream to which you have added a tablespoon of sugar. Set in a cold place, ready to serve in twenty minutes.

SALADS & Sandwiches

APPLE AND PEANUT SALAD

Apples—2 cups, level, diced
Celery—1 cup level, diced
Peanut butter—1 tablespoon level
Cold water—3 tablespoons
Horsford's acid phosphate—2 tablespoons
Salt—½ teaspoon level
Pepper, red—⅛ teaspoon level

Mix ingredients well by tossing together. Chill, and serve on lettuce leaves.

ASPARAGUS SALAD

Arrange cooked asparagus in rings of green peppers, on a bed of lettuce leaves. Serve with French dressing.

BUTTERFLY SALAD

Cut slices of canned pineapple, in two; place two halves with the curved sides together on a lettuce leaf. These are the two wings. Make the body of the butterfly with a stoned date, the feelers of candied orange peel, the spots on the wings of stuffed olives or Maraschino cherries. Pass the mayonnaise or place it beneath the "butterfly."

CABBAGE SALAD

Cabbage—2 cups level, chopped
Tomato—1 large, diced
Onion—½ cut fine
Pimiento—1 cut fine
Celery—2 cups level, chopped
Mayonnaise or boiled salad dressing —to moisten

Mix ingredients thoroughly. Add mayonnaise or boiled salad dressing. Serve on lettuce leaves.

CALIFORNIA SPECIAL SALAD

Lemon Jello—1 package
White cherries—1 cup, chopped
Nut meats—½ cup
Celery—½ cup, chopped

To the juice of a can of white cherries add enough water to make a pint. Heat to boiling point and dissolve jello in it. When it begins to thicken, add cherries, nut meats and celery. Set away to harden. Serve with mayonnaise dressing.

DIAMOND JUBILEE RECIPES

CANDLE SALAD

Bananas—
Head lettuce—
Maraschino cherries—
Fruit salad dressing or mayonnaise—

Half a banana for each serving; cut each banana in two, crosswise, and place cut side down in a bed of lettuce leaves. Put a cherry on the tip of each banana and garnish with fruit salad dressing or mayonnaise.

CELERY, APPLE AND HAM SALAD

Celery—1 cup level, diced
Apples—⅔ cup, level, diced
Ham, cold boiled—½ cup level, cut in squares
Raisins—⅔ cup level, seeded, cut in halves
Mayonnaise dressing—to moisten

Blend together with mayonnaise. Serve on lettuce leaf. Garnish with rings of sweet, green pepper.

CHEESE SALAD

Peas—1 cup level
Celery—1 cup level, diced
Salt—¼ teaspoon level
Cheese—1 cup level, mild, cut in small pieces
Mayonnaise or boiled salad dressing —to moisten

Mix ingredients, serve on a bed of shredded lettuce, garnish with chopped pickled beets.

CHICKEN SALAD

Chicken—2 cups level, diced
Celery—1 cup level, diced
Grapes, white or green—1 cup level, seeded
Olives—¼ cup level, sliced
Salt—¼ teaspoon level
Mayonnaise or boiled salad dressing —to moisten

Mix ingredients and serve on a bed of lettuce leaves, and garnish with pimientoes.

MOCK CHICKEN SALAD

Pork, roast lean—2 cups level, cut in ½ inch cubes
Celery—1 cup level, cut in small pieces
Olives—4 stoned and chopped
Pepper—½, red
Mayonnaise or boiled salad dressing —to moisten

Mix pork, celery and olives, and add one-half the pepper, which has been washed, parboiled and cut in thin strips. Moisten with mayonnaise or boiled salad dressing. Mould in salad bowl and garnish with celery tips and remaining strips of red pepper.

DIAMOND JUBILEE RECIPES

CHERRY NUT SALAD

Wipe fresh, or drain canned cherries. Remove stones and fill cavities thus made, with pecan nut meats. Arrange on a bed of crisp lettuce leaves and garnish with cherries, from which stems have not been removed, if at hand. Serve with fruit salad dressing.

COTTAGE SALAD

Tomato—1 cup level, diced
Onion—1 medium
Cucumber—1 cup level, diced

Mix tomato and cucumber. Add thinly sliced onion. Mix well with mayonnaise. Serve on lettuce leaves.

CRANBERRY SALAD

Cranberries—1 quart
Boiling water—2 cups
Sugar—2 cups
Lemon Jello—1 package
Apples—1 cup, diced
Celery—1 cup, chopped
Walnuts—½ cup, chopped

Add boiling water to cranberries and boil twenty minutes. Add sugar and boil five or eight minutes longer. Put through a colander and reheat; take from fire and add jello; stir until dissolved. Divide the mixture and put one-half in long pan. When set a little add one cup diced apples, celery and walnuts; add the remaining mixture which has been kept a liquid and let stand until firm. Cut in strips and serve on lettuce.

For dressing use whipped cream with two or three tablespoons of salad dressing added to it.

RUTH GREEN

CUCUMBER SALAD

Cucumber—1
Orange—1, diced
Pepper—¼, green
Walnuts—2 tablespoons level, chopped
Thousand Island dressing

Cut cucumber in half, lengthwise. Scoop out a little of the pulp. Fill with diced orange and nuts. Decorate top with pepper, cut in strips. Serve with Thousand Island dressing.

EGG SALAD

Eggs—6

Place eggs in warm water and let simmer fifteen minutes. Cool. Cut in slices, and arrange these, overlapping each other, on lettuce. Cover with chopped parsley, and serve with French dressing and a little mustard.

DIAMOND JUBILEE RECIPES

MRS. HOWARD'S FRUIT SALAD

Lemon—½
Pineapple juice—¾ cup
Sugar—½ cup
Eggs—3

Beat eggs, add sugar, then juices. Boil until it thickens. Add a little corn starch if not thick enough.

FRUIT SALAD

Bananas—3
Oranges—3
Sliced pineapple—small can

Dressing

Eggs—2, beaten
Sugar—1 cup
Lemons—juice of 2, in cup

Fill cup with pineapple juice. Boil until quite thick. Put mixed fruits, sliced on plate. Pour dressing over. MARY LAFONE

JELLIED FRUIT SALAD

Gelatine—1 tablespoon, level
Water—¼ cup cold
Lemon or orange—¼ cup level, juice
Water—1 cup boiled
Sugar—3 tablespoons, level
Fruit—1½ cups level, diced (pineapple, oranges, grapefruit, or other combination).
Salt—¼ teaspoon, level
Cayenne—few grains
Mayonnaise or boiled salad dressing

Soften gelatine in cold water. Mix lemon juice, sugar, salt and boiled water. Bring to the boiling point and add softened gelatine. Cool, and as the mixture begins to thicken, add the fruit, cut in pieces. Mayonnaise or boiled salad dressing is used in serving. Turn the salad into a mould and when firm, turn out on a platter.

LOBSTER SALAD

Lobster—1 cup, flaked
Celery—2 cups level, cut in small pieces
Mayonnaise or boiled salad dressing —to moisten

Marinate lobster with a French dressing and let stand thirty minutes; drain, and mix with the celery and dressing. Arrange on lettuce leaves and garnish with curled celery, and lobster coral rubbed through a sieve.

MARGUERITE SALAD

Arrange water cress or shredded lettuce on a serving plate. In the center, arrange whites of hard boiled eggs cut in eighths lengthwise, to resemble the petals of a flower, and sift the yolk into the center. When ready to serve add the French dressing.

DIAMOND JUBILEE RECIPES

NUT SALAD

Peanuts—½ cup level, shelled
Peppers—1, green
Cabbage—3 cups level
Boiled salad dressing

Chop peanuts in chopping bowl and when rather fine add the pepper and continue chopping, then add the cabbage. Chop all rather fine. Season slightly with salt and a little sugar. If salted peanuts are used, no more salt will be needed. Moisten with boiled salad dressing.

ORANGE SALAD No. 1

Cut oranges in thin slices, and serve on lettuce leaves, with French dressing.

ORANGE SALAD No. 2

Oranges—6
Sugar, powdered—¼ cup level
Lemon—2 tablespoons, juice
Mint—¼ cup level, chopped
Grape juice—2 tablespoons
Orange—2 tablespoons, juice

Cut oranges in halves, take out the pulp and remove veins and sections. To the pulp add the sugar, mint and fruit juices. Serve in champagne glasses and garnish with a red cherry.

CONSERVATION MAYONNAISE

Eggs, yolks—2
Mustard—2 teaspoons, level
Salt—2 teaspoons
Paste—
Oil—2 cups, level
Sugar—2 teaspoons, level
Lemon juice, or vinegar—

Make a paste of six tablespoons of flour cooked to a smooth cream in one cup of hot water in a vessel over hot water. It may be easier to mix the flour first with some oil or butter, blending well, and then stir into the heating water. Otherwise the flour must be mixed without lumps in a little cold water, and strained before stirring into the water. Have your utensils and your other materials ready when the paste is taken from the fire. In a deep narrow bowl drop the egg yolks, and cover with about a cup of the oil. Pour the hot mixture into this bowl and begin instantly beating with a rotary egg beater. Have mixed the sugar, salt and mustard with just enough vinegar to dissolve. Add this to the mixture. When this mixture is complete add more oil, about a quarter cup at a time, until all of the oil is used and the dressing very glossy, and jelly-like. As the oil is being added and the mixture becomes stiff, some vinegar is to be added, which thins it a bit. When the mixture is finally completed, oil should be the last ingredient added and it should be very stiff.

MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

OYSTER SALAD

Vinegar—½ cup
Salt and pepper—to taste
Mayonnaise or boiled salad dressing
Oysters—1 pint
Celery—1 cup level, diced

Boil vinegar, season with salt and pepper. Pour over oysters that have been picked over and washed. Allow to stand until cold, drain and mix with celery. Add mayonnaise or boiled salad dressing to moisten. Arrange on lettuce leaves and garnish with lemon cut in small pieces, and stuffed olives cut in half.

PEAR SALAD

Cut ripe Bartlett pears in half, take out core and peel, place shredded almonds in the pears, like quills in a porcupine, and serve on lettuce, one for each guest. Serve with French dressing.

PERFECTION SALAD

Gelatine—1 tablespoon level, granulated
Water—¼ cup
Vinegar—¼ cup
Lemon—½, juice
Cabbage—½ cup level, shredded
Pimientoes—¼ cup level, cut in strips
Mayonnaise dressing
Salt—½ teaspoon level
Water—1 cup boiling
Celery—1 cup level, diced
Sugar—¼ cup level

Soften the gelatine in cold water. Mix vinegar, lemon juice, sugar, salt and boiled water. Bring all to the boiling point and add the softened gelatine. When the mixture begins to thicken, add the celery, cabbage and pimientoes, and turn into a ring mould. Chill. Serve with mayonnaise dressing.

PIMIENTO SALAD

Jello—1 package
Boiling water—¾ pint
Pimiento—1, chopped
Salt—1 teaspoon
Vinegar—1/3 cup
Celery—1 cup, chopped
Cabbage—½ cup, chopped
Onion—1, chopped
Dry mustard—1 teaspoon

Dissolve jello in boiling water; add vinegar, salt and mustard. When cool add other ingredients. Mold. Serve with dressing on hearts of lettuce.

MRS. G. W. MILLER

STUFFED PIMIENTO SALAD

Pimientoes—2, canned
Salt—¼ teaspoon level
Cream cheese—1 small
Paprika—⅛ teaspoon level
Onion juice—1 teaspoon
Olives, chives, or nuts if desired—finely chopped

Mix the seasonings thoroughly with the cheese, add the chives, olives, or nuts, if used. Divide, and form each half into a solid roll. Press this firmly into a pimiento. Set in a cold place for an hour or more. Cut in thin slices, crosswise of the pimiento, arrange slices on lettuce leaves, and dress with French dressing.

PINEAPPLE SALAD

Put a slice of cooked pineapple on a bed of lettuce, and put a tiny ball of cream cheese in the center of pineapple. Serve with French dressing.

PINEAPPLE AND MARSHMALLOW SALAD

Pineapple—1 can (No. 2), sliced
Marshmallows—2 cups level
Nut meats—½ cup level
Fruit salad dressing or mayonnaise dressing
Cream—¼ cup, whipped

Drain pineapple, cut in small pieces. Cut marshmallows in quarters with scissors, chop nuts. Mix ingredients together, mix with the dressing, and fold in the whipped cream.

POINSETTIA SALAD

Tomatoes—4
Onion—1, small
Celery—1 stalk
Pepper—¼, green
Mayonnaise dressing

Scald, peel, and chill tomatoes. Cut in fine sections, almost down to the base. Press open the sections until the tomato looks like a flower. Fill the center with finely chopped onions, celery and pepper. Serve on lettuce with mayonnaise dressing.

PRUNE, RAISIN AND CHEESE SALAD

Prunes—2 cups level, cleaned and steamed
Nut meats—¼ cup level, finely chopped
Raisins—¼ cup level, finely chopped
Celery—2 stalks
Cheese—½ cup level, grated
Mayonnaise or boiled salad dressing

Clean prunes thoroughly, steam until tender, when cool remove stones and fill cavities with nut and raisin mixture. Clean and chill celery, wipe dry, cut in straws. Arrange prunes and celery on lettuce leaves, and serve with mayonnaise or boiled salad dressing. Garnish with grated cheese.

DIAMOND JUBILEE RECIPES

RIBBON POTATO SALAD

Potatoes—2 cups level, cold boiled, diced
Beef, dried—1 cup level, shredded
Lettuce—2 cups level, shredded
Mayonnaise or boiled salad dressing —to moisten

Toss the potatoes, dried beef and lettuce together and moisten with the salad dressing. Serve on lettuce leaves, and garnish with tomatoes cut in eighths.

SALAD CHIFFONADE

Peppers—2, green
Lettuce—1 head
French dressing—to moisten
Oranges—2
Tomatoes—3

Shred peppers, first removing seeds, and boil one minute, drain and cool. Shred lettuce. Remove pulp from oranges and cut in cubes. Peel and cut tomatoes in cubes. Arrange on a serving dish in this order: oranges in the center, then a border of peppers, then tomatoes, and shredded lettuce. Add the dressing.

SHRIMP SALAD

Shrimp—1 can, large
Mayonnaise or boiled salad dressing —to moisten
Lettuce—1 cup, shredded
Salt—1 teaspoon, level
Celery—1 cup level, diced

Clean the shrimps and cut into two or three pieces. Mix with other ingredients and serve on a bed of lettuce leaves. Garnish with sliced lemon and whole shrimps.

STRING-BEAN SALAD

Cook a quart of yellow wax beans until tender and allow to cool. (Do not cook them until they break). Drain off all the water, dry and lay on lettuce which has been placed on thin slices of white bread. Garnish with hard-boiled eggs, and cover with mayonnaise. (Canned wax beans also may be used).

STRAWBERRY SALAD

Wash, hull and cut two cups selected strawberries in halves, lengthwise. Sprinkle with powdered sugar, cover and let stand in the ice box until thoroughly chilled. Arrange in eight nests of white lettuce leaves, and cover fruit with one cup whipped cream to which has been added one half cup mayonnaise dressing. Garnish with halves of nuts.

SUMMER POTATO SALAD

Potatoes, new—2 cups level, cold, cooked, skinned and diced
Mayonnaise or boiled salad dressing
Onions—6, green, sliced
Cucumber—1, diced
Salt—½ teaspoon level

Mix lightly and thoroughly, moisten with mayonnaise or boiled salad dressing. Garnish with ripe tomatoes and hard boiled eggs.

SURPRISE SALAD

Place a slice of canned pineapple on lettuce. In the center of the pineapple place one-half of a canned peach with the center up. Fill the center of the peach with fresh strawberries, which have been cut in half, sweetened and small pieces of marshmallow added. Cover top with whipped cream. Decoration of a strawberry touched with powdered sugar may be put on the top.

MRS. J. C. GINDORFF

SWEETBREAD, PINEAPPLE AND PIMIENTO SALAD

Sweetbreads, cooked and blanched—1 cup level, diced
Pineapple—1 cup level, cut in cubes
Celery—1 cup level, cut in one inch pieces
Mayonnaise or boiled salad dressing—to moisten

Mix all the ingredients thoroughly. Serve on a bed of lettuce leaves, and garnish with pimientoes cut in small pieces.

SWEETBREAD AND CUCUMBER SALAD

Sweetbreads, cooked—2 cups level, diced
Cucumbers—2 cups level, diced
Mayonnaise or boiled salad dressing—to moisten
Radishes—sliced

Marinate sweetbreads with a French dressing and let stand thirty minutes; drain and mix with cucumbers which have been thoroughly chilled. Moisten with the mayonnaise or boiled salad dressing. Line the inner side of lettuce nests with radishes. Put in a spoonful of the salad and garnish with small radishes cut to resemble a flower.

TOMATO SALAD

Cut tomatoes in thin slices, and serve on lettuce leaves, with French dressing.

TOMATO AND HORSERADISH SALAD

Peel and chill tomatoes, cut in half crosswise. Arrange on lettuce leaves and garnish with horseradish sauce.

DIAMOND JUBILEE RECIPES

STUFFED TOMATO SALADS

Remove pulp from the center of tomatoes, chill, and fill centers with the following mixtures:

1. Equal quantities of diced pineapple and chopped nuts. Mayonnaise dressing to moisten.

2. Equal quantities of cucumber, green pepper and onion, cut fine. Mayonnaise or boiled salad dressing to moisten.

3. Equal quantities of cream cheese and chopped olives. Mayonnaise or boiled salad dressing to moisten.

TOMATO JELLY SALAD

Gelatine—½ box, granulated
Water—½ cup, cold
Tomatoes—½ can
Salt—1 teaspoon
Vinegar, Tarragon—1 tablespoon
Mayonnaise dressing
Celery—1 stalk
Bay leaves—2
Onion—1 slice
Lemon—1 tablespoon, juice
Paprika—½ teaspoon

Cover gelatine with one-half cup of cold water; soak one-half hour. Put into a stew pan tomato, celery, bay leaves, and onion. Bring to boiling point and simmer gently fifteen minutes. Add gelatine and strain through a fine sieve. Add lemon juice, vinegar, and paprika. Turn into a mold or molds and let harden. Serve on lettuce leaves with mayonnaise.

LENORE CUNNINGHAM

TUNA FISH SALAD

Fish, Tuna—1 can, small
Cabbage—1 head, small, shredded
Salt and pepper—to taste
Mayonnaise or boiled salad dressing

Mix fish and cabbage, which has been finely shredded. Season with salt and pepper; add plenty of mayonnaise or boiled salad dressing. Serve on a bed of lettuce.

VEGETABLE SALAD

Cabbage—1½ head
Onion—1 cup
Carrots—4 cups
Celery—4 stalks
Pepper—1, green
Cranberries—2 cups
Apples—2 cups

Chop all ingredients very fine, and mix thoroughly. Serve with mayonnaise dressing.

DIAMOND JUBILEE RECIPES

WALDORF SALAD

Apples—2 cups level, diced
Celery—1 cup level, cut in cubes
Walnuts, English—1 level cup, broken in pieces
Boiled salad dressing—to moisten

Mix ingredients thoroughly and serve on a bed of lettuce leaves, or remove tops from red apples, scoop out the pulp and refill shells with salad.

WINTER POTATO SALAD

Potatoes—2 cups level, cold baked, diced
Celery—2 cups level, diced
Onion, Spanish—1 (or less), chopped
Mayonnaise or boiled salad dressing

Mix lightly and thoroughly, moisten with mayonnaise or boiled salad dressing. Garnish with pickled beets, or with pimientoes and hard cooked eggs.

VARIETY SALAD

Jell-O, strawberry or cherry—1 package
Peppers—3, green, sweet
Pimiento—1
Water—1 pint, boiling
Eggs—3, hard boiled
Lettuce

Dissolve package of Jell-O in boiling water. Cut off the end of three sweet green peppers and slip into each pepper one hard boiled egg. Fill in around the egg with the Jell-O (cooled) and place on ice to harden. Cut in slices with a sharp knife. Serve on a lettuce leaf with a red cross cut from pimiento placed on center, which will be the yolk of the egg.

IMPERIAL SALAD

Pineapple—½ can, juice
Water—enough to make pint
Pineapple—3 slices, cubed
Cucumber—1, medium sized
Vinegar—1 tablespoon
Jell-O, lemon—1 package
Pimientoes, Spanish—½ can

Drain juice from one-half can of pineapple, add vinegar and enough water to make a pint. Heat to boiling point, and add Jell-O. Just as Jell-O begins to set, add three slices of canned pineapple, cubed, one-half can Spanish pimientoes, shredded, and one medium size cucumber, salted and cut fine. Mold in individual molds or in one large mold and slice. Serve with cream salad dressing.

DIAMOND JUBILEE RECIPES

CUCUMBER SALAD

Cucumber—1 cup, grated
Salt—pinch
Water—1 pint, boiling
Vinegar—1 tablespoon
Jell-O, lemon—1 package
Cucumbers—sliced

Grate enough cucumber to fill one cup. Add vinegar and salt. Dissolve Jell-O in boiling water. When cool add cucumber mixture, press through a sieve, add a few drops of green coloring and turn into a pan. When firm cut in squares. Serve on sliced cucumbers or lettuce. Fine with fish.

SEPTEMBER SALAD

Peaches—6, dry, peel and dice, large
Grapes—1 pound, green, skin and seed
Pears—6, large
Lettuce

Prepare fruit and place in separate mounds on lettuce curls, which have been placed on individual glass plates, and serve with marshmallow mayonnaise. The fruit and lettuce for the above salad should be thoroughly chilled before preparing as the salad should be served immediately.

MURIEL ALICE NOLAN

CABBAGE SALAD

Cabbage—5 cups, new, finely chopped
Olive oil—¼ cup
Vinegar—1 tablespoon
Salt and pepper—to taste
Peppers—1 cup, green, finely chopped
Lemon—3 tablespoons, juice
Sugar—1 tablespoon

Mix well and chill.

MURIEL ALICE NOLAN

BEAUMONT SALAD

Gelatine—1 box
Water—1 cup, cold
Tomato soup—1 can
Sugar—½ cup
Paprika—¼ tablespoon
Shrimp—1 pint, peeled
Cucumber—1, sliced
Vinegar—½ cup
Salt—1 tablespoon
Water—3 cups, boiling

Put gelatine in bowl. Pour over one cup cold water and let stand ten minutes. Bring tomato soup to a boil, add to boiling water, and pour over gelatine, stirring until dissolved. Add seasoning. Place cucumbers and shrimp alternately in individual molds. When above liquid commences to jelly, fill molds and place in the ice chest until firm. Serve on lettuce leaves with mayonnaise dressing. Garnish with bits of green pepper.

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

STUFFED TOMATO SALAD

Cabbage—2 cups, chopped
Vinegar—1 tablespoon, mild
Tomatoes—6, medium sized
Cream—½ cup, sour
Salt and pepper—to taste

Mix cabbage, cream, vinegar, salt and pepper thoroughly. Cut off tops of tomatoes, scoop out centers and fill with the prepared cabbage. Chill. Serve on lettuce leaves with toasted Swedish wafers.

MURIEL ALICE NOLAN

CATSUP DRESSING

Onion—1 teaspoon, scant, juice
Catsup, Heinz—⅔ cup
Vinegar, malt—¼ cup
Paprika—1 teaspoon
Vegetable oil—1 cup
Lemons—2, juice
Sugar—½ cup
Salt—1 teaspoon

Mix ingredients as they come except vegetable oil, which is added last, beaten in gradually.

MRS. FRANK KEENAN

MARSHMALLOW MAYONNAISE

Marshmallows—½ pound, diced
Egg—1
Oil—1 cup
Lemon—3 tablespoons, juice
Salt—to taste
Vinegar—1 tablespoon
Mustard—½ teaspoon
Sugar—1 teaspoon
Pepper, cayenne—to taste

Mix egg and dry ingredients together, beat with Dover egg beater, adding oil *very* slowly. Thin with the combined vinegar and lemon juice, add salt and pepper last. Add one-half pound of diced marshmallows, and let stand for three hours.

MURIEL ALICE NOLAN

SWEET SALAD DRESSING

Eggs—4
Sugar—1 cup, pulverized
Cream—1 cup, thick, sweet
Lemons—2, juice
Salt—1 teaspoon

Beat yolks of eggs until thick, and add the well beaten whites. Sift the powdered sugar and salt, and add slowly to the beaten eggs. Beat until sugar is dissolved, add the lemon juice a little at a time, and when the ingredients are all thoroughly mixed, place in a double boiler and cook until the consistency of blanc-mange. When cold, beat in the thick sweet cream.

MURIEL ALICE NOLAN

DIAMOND JUBILEE RECIPES

MER-SHA DRESSING

Lemon—1 cup, juice
Sugar—1 tablespoon
Oil—1 quart
Paprika—3 tablespoons
Salt—1 tablespoon
Garlic and parsley

Beat oil in with lemon juice and dry ingredients, very slowly. When all done add one sprig of garlic and parsley to jar.

BOILED SALAD DRESSING

Sugar—4 tablespoons, level
Salt—1 tablespoon, level
Flour, sifted—4 tablespoons, level
Egg-yolks—4 or eggs, whole—2
Pepper, red—1/8 teaspoon, level
Acid phosphate—2 tablespoons
Water, hot—1½ cups

Mix dry ingredients in top of double boiler, add the acid phosphate, then the water gradually, and cook over boiling water until thick and smooth, stirring constantly. Beat the eggs slightly, and add a little of the hot mixture to them. Beat well, and add to contents of the double boiler. Cook one minute. When cool, thin with whipped cream or salad oil.

BOILED SALAD DRESSING

Melted butter—4 tablespoons
Flour—1 tablespoon
Sugar—1 tablespoon
Milk—1 cup
Mild vinegar—½ cup
Salt—1 teaspoon, level
Mustard—1 teaspoon, level
Eggs—2
A dash of cayenne pepper

Stir butter and flour together; add milk, and let cook in the top of a double boiler until quite thick. Beat egg yolks slightly and add salt, cayenne pepper, sugar, mustard and vinegar. Stir into thickened mixture and cook until thick like cream. Remove from fire and pour on the egg whites, beaten stiff, stirring constantly. MARIAN COLE FISHER

CLUB DRESSING

French dressing—½ cup
Chive or onion, chopped—1 teaspoon, level
Chili sauce—½ cup
Worcestershire sauce—1 teaspoon

Mix all the ingredients thoroughly and serve over lettuce.

FRUIT JUICE SALAD DRESSING

Pineapple, juice—¾ cup
Eggs—2
Flour—3 tablespoons, level

Heat the fruit juice in a bowl or small basin over hot water. Mix the egg yolks with the flour and a very little water, and stir into the hot juice. Whip the egg white very stiff. Then whip into the hot mixture. Chill and serve on the fruit, not mixed with it. MARIAN COLE FISHER

DIAMOND JUBILEE RECIPES

FRENCH DRESSING

Oil—1 cup
Vinegar—¼ cup (mix together)
Catsup—1/3 cup
Sugar—¼ cup
Salt—1 teaspoon
Paprika—1 teaspoon
Lemon—1, juice
Onion—1/3, grated

Mix the last named ingredients and then beat both mixtures together. Ideal for head lettuce.

MYRTLE BAENEN

FRUIT SALAD DRESSING

Pineapple juice—¼ cup
Orange juice—¼ cup
Acid phospate—1 tablespoon
Eggs—2
Water—3 tablespoons
Sugar, granulated—½ cup, level
Cream, whipped stiff—½ cup

Heat the fruit juices, acid phospate, and water, in double boiler; beat the eggs until light, gradually adding the sugar. Add the hot liquid to the egg mixture, cook over hot water until mixture thickens and coats the spoon. When cold and ready to use, fold in whipped cream. This makes one pint of dressing.

MAYONNAISE DRESSING

Salt—¾ teaspoon, level
Acid phosphate—2 teaspoons or vinegar—2 tablespoons
Pepper, red—⅛ teaspoon, level
Egg, yolk—1
Water, cold—1 teaspoon
Salad oil—1 cup

Dissolve seasonings in phosphate, beat yolk of egg with cold water, add the oil to it very gradually at first, but more rapidly as the dressing thickens. Beat constantly, as the dressing becomes thick, thin with a little of the acid mixture, continue to add the oil and acid until all has been used. Ingredients should be very cold. If the dressing should separate or become curdled in appearance, add to it very gradually another egg-yolk, beat constantly. It will then become smooth again. Cover, keep in a cool place.

PINEAPPLE SALAD DRESSING

Pineapple—1 can, pint
Cream—½ pint, whipped
Eggs, yolks—5

Heat one pint of pineapple juice and add it to the beaten yolks of five or six eggs. Put this back in double cooker, and heat until thickened. Stir constantly. When cool add cream. This is a nice dressing for pineapple or other fruits.

DIAMOND JUBILEE RECIPES

MAYONNAISE DRESSING

Mustard, dry—½ teaspoon, level
Salt—½ teaspoon, level
Paprika—⅛ teaspoon, level
Egg—1
Acid phosphate—1 teaspoon or vinegar—1 tablespoon
Salad oil—1½ cups

Mix the dry ingredients thoroughly. Add the well-beaten egg and acid. Add the oil, a fourth of a cup at a time, beating constantly. More acid may be used, if desired, by adding it at the last.

SALAD DRESSING

Olive oil—1 cup
Vinegar—¾ cup
Lemon—1, juice
Catsup—small amount
Salt—½ teaspoon
Sugar—½ cup

Put oil in quart jar, and add other ingredients. Shake well. Celery seed and paprika to taste.

MRS. P. W. WIRTH

SALAD DRESSING

Flour—2 tablespoons
Butter—size of an egg
Milk—1 cup, boil in double boiler until quite thick
Sugar—½ cup
Eggs—2
Vinegar—¾ cup
Salt—½ teaspoon
Mustard—1 teaspoon

Boil until thick.

MARGARET GATES

THOUSAND ISLAND DRESSING No. 1

Peppers, green, chopped—2 tablespoons, level
Peppers, red, chopped—2 tablespoons, level
or
Pimiento, chopped—2 tablespoons, level
Onion, chopped—1 tablespoon, level
Chili sauce—2 tablespoons
Worcestershire sauce—1 teaspoon
Salt—½ teaspoon, level
Paprika—¼ teaspoon, level
Catsup—1 tablespoon
Cream—½ cup
Mayonnaise dressing—¾ cup

Mix first nine ingredients thoroughly. When ready to serve mix gently with cream, whipped stiff, and mayonnaise. Serve at once on quarters of crisp head lettuce.

ROQUEFORT SALAD DRESSING

Roquefort cheese, broken in small pieces—¼ cup, level
Salad oil—5 tablespoons
Acid phosphate—1 tablespoon
Salt—¼ teaspoon, level
Paprika—¼ teaspoon, level

Mix ingredients in order given, shake well together. Serve on quarters of crisp lettuce or tomatoes.

DIAMOND JUBILEE RECIPES

DAINTY SANDWICHES

How to Prepare Them

Always use a sharp knife in preparing sandwiches. Use bread a day old, the finer grained the better. Spread with butter soft enough to distribute evenly, but never melted butter. Butter with a broad bladed knife, trim crusts and wrap the sandwiches in a damp cloth until ready to serve.

BALSAIN SANDWICH

Cheese, Philadelphia cream—1 cake, large
Butternut meats—1 cup, cut fine
Bran bread—
Cream—thick, sweet
Seasoning—to taste

Mix cheese, nuts and seasoning. (If necessary thicken with a little sweet cream.) Spread on thinly cut slices of bran bread—which has been made without molasses—top with a second slice and cut in fancy shapes. Serve with fruit salad.

MURIEL ALICE NOLAN

CUCUMBER FILLING

Use shredded lettuce leaf with finely sliced or cut cucumber, adding chicken.

CLUB SANDWICH

For foundation use a slice of golden brown toast, a crisp lettuce leaf spread with mayonnaise, then a slice of chicken, next a bit of bacon, crisp, then chicken, more bacon, another leaf of lettuce, and lastly, another slice of toast. Place on top a slice of ripe tomato spread with mayonnaise. The toast and the bacon should be hot and crisp.

CHICKEN SANDWICH

One cup chopped chicken mixed with one cup chopped almonds. Moisten with cream, season with salt and paprika. Use for filling for entire wheat bread sandwiches.

CREAM OF CHICKEN

One-half finely cut chicken, one cup cream, whipped, one teaspoon gelatine, seasoning. Dissolve the gelatine, cool, mix and spread.

DATE

Stone dates and chop fine. To one cup of pulp add one tablespoon orange juice. Mix well and sprinkle with a little powdered cinnamon. Use whole wheat bread.

DIAMOND JUBILEE RECIPES

DOLLIE SANDWICH

Bread, wheat sandwich—
Butter—
Bacon—
Halibut, steamed—
Tomatoes—
Sauce—egg cream—
Water cress mayonnaise—
Lemon—

Toast two slices of sandwich bread, butter slightly, cover one slice with crisp hot bacon, place a layer of hot halibut flakes over this. Spread with water cress mayonnaise, add two slices of bacon and top with second slice of toast. Pour hot sauce over sandwich, garnish with water cress, slices of lemon, and sections of tomatoes. MURIEL ALICE NOLAN

EGG

Two hard boiled eggs mixed with mayonnaise until it will spread easily.

FIG

Chop fine one cup of figs. Cook to a paste with one-half cup of hot water, add a teaspoon of lemon juice and set away until cold. Spread on the prepared bread and dust with finely chopped nuts.

FRESH TONGUE

Boiled fresh beef tongue, cut thin spread with tomato catsup and a little paprika. Use buttered white bread.

INDIAN FILLING

Mix mashed sardines with yolks or whole of hard boiled eggs and cooked salad dressing.

LOBSTER

Pick meat of lobster very fine, mix with mayonnaise between buttered white bread.

LUNCHEON SANDWICHES

Cut very thin slices from round loaf of brown bread, spreading them with a generous quantity of cottage cheese which has been well seasoned with salt and pepper and made pink by being mixed with the juice from preserved currants. Scatter over each sandwich a small amount of chives, cut into small pieces before pressing two slices together.

NUT AND RAISIN

Use one-half as many nuts as raisins, passing them, mixed, through a food chopper, then moistening with orange juice before spreading on buttered bread. Rich peach or apricot marmalade may be mixed with the nuts in place of raisins. Thin slices of sponge cake may also be used in place of bread. Cut small. The fragments and crumbs are excellent base for puddings.

DIAMOND JUBILEE RECIPES

ORIENTAL

Cream cheese and chopped dates, sprinkled with chopped peanuts. Use buttered white bread.

PICNIC FILLING

Mix four olives, one pickle, one chopped pepper with two cups minced chicken or tongue. Moisten with a little salad dressing.

SAINT PATRICK

To two tablespoons finely chopped mint, add two tablespoons chopped parsley and two tablespoons finely chopped chives. Mix with a mayonnaise to which has been added one-half a saltspoonful of paprika. Spread on thin slices of fine grained white bread.

SANDWICH LOAF

How to Make It

Remove crust from a loaf of sandwich bread, obtainable at your baker's. Slice bread lengthwise. Butter slices on both sides except top and bottom slices. Make fillings as follows:

RED FILLING—Four slices ham finely chopped. Three slices bacon, cooked crisp and cut fine. One chopped pimiento.

YELLOW FILLING—Yolks of three hard cooked eggs seasoned with salt, pepper and one-half teaspoon of vinegar.

WHITE FILLING—One-half package of cream cheese softened with one-half grated cucumber.

GREEN FILLING—Four small sweet pickles and six sprigs of water cress or parsley finely chopped.

Spread slices of buttered bread with the fillings in the order given. Soften three packages cream cheese with sweet cream and spread on the outside of loaf, as you would in a cake, garnish with nuts, maraschino cherries or colored gum drops cut in small bits. Wrap in damp cloth and keep in cold place several hours before slicing.

MARIAN COLE FISHER

VEGETABLE

One cupful cold string beans mashed to a fine pulp with a silver fork, add four teaspoons olive oil, one teaspoon vinegar, salt, and a dash of paprika, and a very little onion cut up fine (or an eighth of a teaspoon of onion salt); mix together. Butter may be used instead of olive oil if preferred. Cold asparagus and green peas, instead of string beans may also be used.

DIAMOND JUBILEE RECIPES

WATER CRESS SANDWICH

Cress—1 cup, finely chopped
Bread, graham—
Lettuce—
Mayonnaise dressing—
Butter—

Mix cress with a sufficient amount of mayonnaise to make a soft spread. Cut bread very thin, spread lightly with butter, place lettuce leaf on bread, cover with spread, place another lettuce leaf over, and top with a slice of bread. Cut diagonally. Serve with chicken salad which has been mixed with a boiled dressing.

MURIEL ALICE NOLAN

Pickles and Relishes

OLIVE OIL PICKLES

Cucumbers—50, medium, slice thin
Onions—3 pints, small white
Mustard—3 ounces, white seed
Pepper—1 ounce, white, ground
Vinegar—enough to cover
Salt—2 cups
Alum—size of walnut
Celery—1 ounce, seed
Olive oil—1 pint

Slice thin cucumbers without paring and lay in salt three hours. Drain off all the liquor and if too salty, wash with fresh cold water. Add sliced onions, and soak in cold water with a piece of alum dissolved in it. Prepare onions same time as cucumbers. Then mix mustard seed, celery seed, pepper well together and add olive oil. Mix well and cover with cold vinegar. This makes about a gallon of oil pickles.

Miss M. J. Boland

PICKLED PEACHES

Peaches—1½ quart
Sugar—1½ cups
Vinegar—1 pint
Water—½ cup
Cinnamon—1 stick
Cloves—

Peel peaches, leaving them whole, stick with cloves, put into hot syrup; cook for about ten minutes, then pack hot in sterilized jars.

Mary Wilmart

GREEN TOMATO PICKLES

Tomatoes, green—1 peck, sliced
Salt—1 cup
Mustard, white seed—2 tablespoons
Cloves—2 tablespoons
Onions, white—1 quart, sliced
Sugar, brown—2 pounds
Peppers, red—3
Allspice—2 tablespoons

Sprinkle salt over tomatoes and onions, and let stand over night. In the morning drain and put all ingredients together, except tomatoes and onions, and allow to boil for a few minutes. Add tomatoes and onions and allow to boil for five minutes. Seal.

DIAMOND JUBILEE RECIPES

DILL PICKLES

Cucumbers—½ bushel
Dill—3 pinches
Water—10 quarts
Vinegar—2 quarts

Stand the cucumbers in cold water over night. Boil vinegar and water, pour over cucumbers, and seal in jars. MRS. D. C. DAILEY

SLICED CUCUMBER PICKLES

Fill a pint glass jar with slices from a dill sized or smaller cucumber which has been pared, add two teaspoons salt, one teaspoon mustard seed, four teaspoons sugar, fill jar with cold white vinegar and seal cold. Four small onions sliced or two teaspoons of chopped green peppers or both may be added if desired. MURIEL ALICE NOLAN

CHICAGO HOT

(A delicious relish requiring no cooking).

Tomatoes—½ peck, ripe
Onions—1 cup, chopped
Peppers, green—2
Sugar—1 cup
Vinegar, cider—3 cups
Celery—1½ cups, chopped
Pepper, red—1, long hot
Mustard—½ cup, seed
Salt—4 tablespoons, level
Spices—3 tablespoons, mixed

Drain the excess juice of the tomatoes after chopping fine. Celery, onions and peppers should all be chopped fine. Dissolve the sugar and salt in some of the vinegar. Then put the materials together without cooking. Bottle in sterilized containers and seal.

MARIAN COLE FISHER

BEET RELISH

Beets—1 cup, chopped
Lemon, juice—2 tablespoons
Sugar, powdered—2 teaspoons
Horseradish—3 tablespoons
Salt—1 teaspoon

Mix and put in bottles. MRS. JOHN H. WHEELER

CORN RELISH

Corn—1 dozen ears, cut and scrape
Cabbage—1 head, large
Salt—2 tablespoons
Vinegar, cider—1 quart
Peppers, red—5
Mustard—about 5c worth
Sugar—½ cup

Chop cabbage and red peppers. Mix all and boil a few minutes.

CUCUMBER RELISH

Cucumbers—1 dozen, sliced
Vinegar, cider—1 pint
Mustard—1 teaspoon, white seed
Ginger—½ teaspoon
Salt—1 teaspoon
Onions—½ dozen, sliced
Sugar—1 cup
Celery—1 teaspoon, seed
Cinnamon—½ teaspoon
Pepper, red—1

Boil until almost transparent.

INDIA RELISH

Tomatoes, green—1 peck
Onions—12, large
Peppers, green—8
Peppers, red—4
Vinegar—4 pints, strong
Sugar—3 pints
Mustard—1 tablespoon, dry
Mace—1 tablespoon
Cinnamon—1 tablespoon
Ginger—1 tablespoon
Celery seed—2 tablespoons
Horseradish—2 tablespoons, grated
Mustard seed—2 tablespoons
Turmeric—1 teaspoon

Run tomatoes, onions and peppers (having first removed seeds from peppers) through meat grinder and let stand over night with one pint of salt.

Next morning squeeze out juice and place ingredients in kettle with part water and part vinegar (enough to cover), heat thoroughly and squeeze dry again.

Now put vinegar, sugar and all spices into kettle, add the ground ingredients and boil ten minutes. Bottle and when cold cover with paraffin.

MRS. F. E. MALLICK

MEAT RELISH

Apples—12, large
Onions—6
Vinegar, cider—1 pint
Pepper, black—1 teaspoon
Sugar—2½ cups
Salt—1 cup
Cinnamon—1 teaspoon
Cloves, ground—1 teaspoon

Chop apples and onions fine. Put all ingredients together and cook until tender. Seal in jars.

MRS. P. H. MACKEY

MEXICAN RELISH

Tomatoes, ripe—1 peck, chopped
Peppers, red—4, medium sized, chopped
Peppers, green—5, large, chopped
Onions—2 cups, chopped
Celery—2 cups, chopped
Mustard seed—½ cup
Salt—½ cup
Sugar—2 cups
Vinegar—1 quart

Do not cook. Pack in jars or crocks.

DIAMOND JUBILEE RECIPES

TOMATO RELISH

Tomatoes, ripe—1 peck, chopped fine
Vinegar—4 cups
Celery—2 cups, chopped fine
Peppers, red—4, large
Mustard—½ cup, white seed
Sugar, white—2 cups
Salt—½ cup
Onions—2 cups, chopped fine
Peppers, green—4, large
Horseradish—1 cup, grated

Drain tomatoes for three hours.

MUSTARD DRESSING FOR SOUP MEAT

Eggs, hard boiled—2, chopped
Mustard, prepared—2 pounds

Add a little vinegar, a chopped onion, salt to taste, paprika, parsley. Heat all ingredients together and pour in dressing dish.

ANNA BUEHLER

SWEET SOUR PICKLES

Vinegar, cider—1 gallon
Dill—
Spices—3 tablespoons, whole mixed
Cucumbers—small
Sugar, brown—3 cups
Alum, powdered—1 teaspoon, small

Put small cucumber pickles into cold water for several hours. Scrub well with a small brush. Prepare a salt brine that will float an egg. Place pickles into the brine for twenty-four hours. Have them covered. Drain. Pack into sterilized jars with plenty of dill on bottom, on top, and in between. To one gallon cider vinegar, add sugar, spices as indicated. Boil five minutes. Then add small teaspoon powdered alum. Stir well. Pour over pickles and seal while hot.

Very good and pickles will keep for years. ROSE A. SATORY

SOUPS & SAUCES

BEET SOUP, RUSSIAN STYLE

The turning to jellied form seems to call for a little acid of lemon or vinegar or citric. Tarragon vinegar imparts a particularly fine flavor.

Cover one cupful of minced beets with water and cook until tender. Add salt to season, with a dash of citric acid and one tablespoonful of sugar. Chill well and stir in one-half cupful of sour cream. Serve cold. A variation is to use sweet milk and pour into the hot beets, bringing to a boil. Then while hot pour it over the beaten yolks of two eggs, stirred constantly over hot water until thick and smooth.

Chill and add a few drops of acid, a teaspoon of sugar and a seasoning of salt and pepper.

MARIAN COLE FISHER

RUSSIAN BEET SOUP (BORSCHT)

One method is to make a stock of about a pound or so of beef, cut in inch pieces, with three or four onions, six young beets, teaspoon of sugar and salt to season. The meat is cooked and the vegetables added with the seasoning. At the last a few drops of acid are added, or about a tablespoonful of sour cream to each cupful of soup.

MARIAN COLE FISHER

RUSSIAN CREAM OF BEET SOUP (ICED)

Beets, raw—1 cup
Bread crumbs—½ cup
Milk—3 cups, about
Salt—
Pepper—
Sugar—1 tablespoon

Mince and cook tender the raw beets. A bit of onion may be cooked with the beets. When tender add bread crumbs and cook a few minutes to change the bread to thickening, add milk and seasoning and sugar. Chill and before serving add some lemon juice, vinegar or citric acid.

MARIAN COLE FISHER

CREAM OF PEA SOUP

Peas—1 can, mashed
Milk—1 quart
Bay leaf—small
Onion—2 slices

Cream together one tablespoon of butter; one tablespoon of flour. Add to the mixture. Stir and cook until thick and smooth. Season with salt and white pepper. Strain before serving.

DIAMOND JUBILEE RECIPES

CREAM OF POTATO SOUP

Potatoes—3
Milk—1 quart
Onion—2 slices
Butter—3 tablespoons
Flour—2 tablespoons
Salt—1½ teaspoon
Pepper—⅛ teaspoon
Pepper, red—few grains
Parsley—1 teaspoon, chopped

Cook potatoes in boiling salted water. When soft, rub through a strainer, scald milk with onion, remove onion and add milk slowly to potatoes. Melt half the butter, add dry ingredients, stir until well mixed and stir into boiling soup. Cook one minute, strain, add remaining butter and sprinkle with parsley.

KATHERINE KLAUS

CHERRY SOUP

Cherries—1 quart
Water—1 quart
Sugar—½ cup
Cinnamon, broken pieces—
Lemon—½, sliced fine
Sago—2 tablespoons
Eggs—2 yolks

Cook the sago in a cupful of water and as it evaporates add more. Put the first five ingredients over to cook and until the cherries are tender. Then add the cooked sago, boil up, strain and pour over the yolks of the eggs well beaten.

Serve well chilled, with whipped cream if you wish.

Strawberries, raspberries, gooseberries, plums and rhubarb are prepared for fruit soups in the same manner.

CORN SOUP

Corn—1 can
Milk—1 pint
Butter—2 tablespoons
Flour—2 tablespoons
Water, boiling—1 pint
Onion—1 slice
Salt—1 teaspoon
Pepper—a little

Chop corn and add water, simmer twenty minutes. Put through sieve. Scald milk with onion, remove onion. In another dish melt butter, stir in flour, add milk and then the corn, let boil up and season.

GREEN PEA SOUP

Peas, green—1 quart
Stock or water—1 quart
Eggs, yolks—2
Butter—1 tablespoon
Flour—1 tablespoon
Salt and pepper—to taste

Put the peas in boiling water and boil twenty minutes. Drain and press them through a colander. Put the stock or water on the fire; when boiling add the peas. Rub the butter and flour together and stir them into the boiling soup; stir constantly until it thickens; add salt and pepper.

Beat the yolks lightly, put them in the soup tureen and add the soup gradually to them. Mix well and serve with squares of toasted bread.

If you use canned peas, just press them through a colander.

DIAMOND JUBILEE RECIPES

JELLIED SOUP

A soup stock may be made in the usual way or bouillon cubes may be dissolved in hot water. Add the seasoning while hot. If soup stock is made from veal shank it may jelly sufficiently without the aid of gelatin. If the commercial soups are made use of, which is wise at this time and a heat saver, a level tablespoonful of plain or acidulated gelatin should be required for about four cupfuls of stock.

The jellied soup is not so stiff and firm as the cubes. For cubes, the soup after mixing with the gelatin is poured into shallow pans, allowed to become firm, and then cut in cubes or other designs.

LAMB OR MUTTON SOUP

Lamb or lean mutton—4 pounds, cut in small pieces
Water—1 gallon
Rice—½ cup

Boil the unsalted meat for two hours slowly in covered vessel. Soak the rice in enough water to cover. Add to soup. Cook one hour longer, stirring frequently. Beat one egg to a froth and stir into one cup of cold milk into which has been stirred smoothly one tablespoon of flour. Mix with this, a little at a time, some of the scalding soup until the egg is so far cooked that it will not curdle in the soup. Season with salt and pepper. Boil up well and serve. Beware of scorching.

MRS. T. H. CALEY

SCOTCH BROTH

Barley—½ cup
Water—2 quarts
Carrot—½ cup, diced
Flour—enough to thicken
Mutton—2 pounds, lean
Onion—½ cup, diced
Turnip—½ cup, diced
Butter—1 tablespoon
Parsley—1 tablespoon, chopped

Soak barley over night. Cut mutton in small pieces, add two quarts of water and soak one hour. Heat slowly, skim, add barley, and skim again. Simmer one hour, add onion, carrot, turnip, and celery fried for five minutes in butter. Simmer three hours. Season well and thicken with a little flour. Add parsley and serve. If a richer broth is desired, add one cup of cream. Very wholesome broth for invalids.

DEVILED EGGS WITH HOT CHEESE SAUCE

Eggs—2, hard boiled
A-1 sauce—dash
Bacon—1 strip, crisp
Pickles—sweet, chopped
Olives—chopped
Salt and pepper—to taste

Cheese Sauce

To enough cream sauce, add enough grated cheese to taste.

Cut hard boiled eggs lengthwise; lay on slices of toast. Mix yolks with equal parts of sweet pickles, olives, and dash of A-1 sauce. Break strip of crisp bacon into small pieces, add salt and pepper. Shape into balls and refill whites—over this pour cheese sauce. EVA-MAY TEA SHOP

CELERY SAUCE

Fat—2 tablespoons, liquid
Flour—2 tablespoons, level, sifted
Salt, celery—¼ teaspoon, level
Salt—½ teaspoon, level
Pepper—few grains
Stock, celery—1 cup

Heat the fat, add the flour and seasonings and stir until smooth. Add the celery stock and cook until mixture thickens, stirring constantly.

CHILI SAUCE

Ripe tomatoes—20, chopped
Green peppers—6, chopped
Onions—6, chopped
Vinegar—6 cups
Sugar—1 cup
Cloves—2 teaspoons
Cinnamon—1 teaspoon
Ginger—1 teaspoon
Salt—2 tablespoons

Mix ingredients and cook one hour. MRS. D. C. DAILEY

CHILI SAUCE

Tomatoes—24
Onions—8
Peppers, red—4
Peppers, green—4
Salt—4 tablespoons

Put through chopper. Cover with about one quart of vinegar. Boil two hours. After boiling add two cups of brown sugar.

MRS. ERNEST BROS

CHILI SAUCE

Tomatoes—½ bushel
Onions—12
Pepper, red—8
Vinegar—8 cups
Sugar—2 cups
Salt—4 teaspoons
Mustard—3 teaspoons
Allspice—1 teaspoon
Cloves—1 teaspoon
Cinnamon—1 teaspoon

Skin tomatoes put through a food chopper with onions and pepper, be sure not to waste any of the juice, add vinegar and boil half hour. Add remaining ingredients which have been well mixed and boil until the desired thickness is obtained. MURIEL ALICE NOLAN

EGG SAUCE

Fat—2 tablespoons, liquid
Flour, rice—2 tablespoons, level
Milk—1 cup
Egg—1, cooked hard, cut in pieces
Salt—½ teaspoon, level
Pepper—few grains
Acid phosphate—1 teaspoon

Heat the fat, add the flour and stir until smooth. Add the milk gradually, and stir constantly until the mixture thickens. Add the egg and seasonings.

ITALIAN SAUCE

Onion, finely chopped—½ cup, level
Carrot, grated—½ cup, level
Turnip, grated—½ cup, level
Peppers, green, chopped—¼ cup, level
Fat—4 tablespoons, liquid
Water—½ cup, boiling
Tomatoes—2 cups, level
Salt—1 teaspoon, level
Flour, sifted—2 tablespoons, level
Water—1 tablespoon, cold

Cook fresh vegetables with fat in boiling water until they are tender. Do not brown. Add tomatoes and salt and cook five minutes, and then mash them through colander. Mix flour and cold water to a paste, and then add to the sauce. Bring to the boiling point and let boil for five minutes.

"SAUCE BEARNAISE" A LA JEANNE

Eggs, yolks—6
Bernaise extract—½ liquor glass or L'Estragon vinegar—½ glass
Onion—1, grated
Butter—½ pound
Whipped cream—½ pint

Put eggs and onion in double boiler; mix well, add extract or vinegar, pouring it in slowly and stirring it constantly. Add two tablespoons of consomme. Last add butter and cream a little at a time. Do not cook to boiling point.

MRS. JOHN B. MEAGHER

TARTAR SAUCE

Olives, chopped fine—2
Pickle, sour, small, chopped fine—1
Onion, small, chopped fine—1
Parsley, chopped fine—1 tablespoon, level
Mayonnaise dressing—1 cup

Add chopped olives, pickles, onion and parsley to the mayonnaise dressing. Serve with fish.

THIN WHITE SAUCE

Fat—1 tablespoon, liquid
Flour, sifted—1 tablespoon, level
Milk—1 cup
Pepper—few grains
Salt—½ teaspoon, level

Heat fat, add flour and stir until smooth. Add seasonings and milk and cook until it thickens, stirring constantly.

TOMATO SAUCE

Fat—2 tablespoons, liquid
Flour, sifted—2 tablespoons, level
Tomato, juice—1 cup, strained
Salt—½ teaspoon, level
Pepper—to taste
Onion, juice—to taste

Heat fat, add flour and stir until smooth. Cook two minutes, then add tomato juice and seasonings. Cook until thick, stirring constantly.

VEGETABLES

BOSTON BAKED BEANS

Pea beans—4 cups, level
Soda—¼ teaspoon, level
Pork, salt—½ pound, half lean and half fat
Sugar—1 to 2 tablespoons, level, or
Molasses—1 to 2 tablespoons, level
Salt—2 teaspoons, level
Pepper—¼ teaspoon, level
Mustard—½ teaspoon, level, if desired

Soak beans over night in cold water. In the morning put them into fresh water, add soda and cook until skins burst. Drain and place in small top earthen bean pot. Wash pork and score the rind. Bury pork in beans, leaving only the rind in sight. Mix the salt, pepper, mustard and molasses with some water and pour over beans. Add enough more water to cover beans and keep adding water as necessary. Bake from eight to twelve hours in a slow oven.

SOYA BEAN LOAF

Beans, Soya—2 cups, level
Pork, salt—¼ cup, level, cut in small pieces
Fat—2½ tablespoons, liquid
Onion—1, small, cut fine
Bread crumbs—2½ cups, level, dry
Parsley—1 tablespoon, level, chopped
Pepper, green—2 tablespoons, level, chopped
Salt—to taste
Egg—1

Wash and soak the beans in cold water over night. Cook in this water with salt pork until tender. Drain and save the liquid for soup. Heat the fat, add the onion and cook until brown. Stir in the bread crumbs, parsley, green pepper and salt. Add the beans, pork and well-beaten egg. Turn into a well-greased bread pan and bake slowly one hour, basting several times with the bean stock.

BAKED EGG PLANT

Wipe off with damp cloth. Cut slice like lid from stem end. Cut and remove inside with spoon. Boil in salted water until tender. Parboil, very slightly outside and lid piece (one minute). Mix inside with bread crumbs, melted butter and seasonings. Fill into egg plant. Replace slice which was cut off and bake twenty-five or thirty minutes. Test with fork.

LIMA BEANS EN CASSEROLE

Beans, lima—2 cups, level, dried
Salt—½ teaspoon, level
Pepper—few grains
Onion—1, sliced, cut fine
Carrots—½ cup, level, diced
Pork, salt—½ cup, level, cut in small pieces

Soak the beans over night in enough cold water to cover. Drain, put in casserole, sprinkle with salt, pepper and vegetables cooked in the fat from the salt pork. Add enough hot water to cover, and cook slowly until the beans are soft—about three hours. Add more hot water when necessary.

BOSTON ROAST

Beans—1 pound can, kidney or
Beans—1 cup, dried, cooked until tender
Cheese, grated—1 cup, level
Bread crumbs—1 cup, level, soft
Salt—½ teaspoon, level
Pepper—few grains

Mash the beans or put through a meat chopper. Add the cheese, seasoning and sufficient bread crumbs to make the mixture stiff enough to be formed into roll. Bake in a moderate oven thirty-five minutes, basting occasionally with butter and hot water. Serve with tomato sauce.

CREAMED CAULIFLOWER

Break up the cauliflower head and wash well in cold water. Put in boiling water, but do not allow to boil—merely simmer. When soft, pour off the water and cover over with a cupful of pure sweet milk.

ESCALLOPED CAULIFLOWER

Wash a small head of cauliflower, leaving it entire. (Soak in salt water one-half hour if there are any signs of insects.) Cook in boiling salt water. (Do not put lid on tight.) Drain off water and place cauliflower in baking dish, stem end down. Cover top with bread crumbs, grated cheese and small pieces of butter, salt and pepper. Pour about one cup of hot water in dish. Bake till brown, basting occasionally with liquid in pan if it seems too dry.

CREOLE CORN

Cook one large, green pepper and one small onion, chopped, in one tablespoonful of oil until soft. Add the pulp from six ears of uncooked corn, two chopped tomatoes, one-half teaspoonful of salt, one teaspoonful of sugar and a dash of pepper. Simmer for twenty minutes.

DIAMOND JUBILEE RECIPES

STUFFED CUCUMBERS

Select large cucumbers. Peel and simmer until tender. Cut them into halves, lengthwise; take out the seedy pulp and mix it with onion, half a cupful of chopped nuts, beaten white of an egg, salt and pepper. Fill the halved shells, cover with crumbs and butter, and bake until brown.

HOMINY CRESCENTS

Soak a cupful of hominy in a cupful of water for about fifteen minutes. Put to cook in a double boiler, covering with a cup and a half of milk. When done, add a teaspoonful of salt, one-quarter teaspoonful of pepper, a grating of nutmeg and two egg yolks; spread in a shallow pan one-half inch deep to cool. When cold, cut in crescents. Dip the crescents in beaten egg, then rub in cracker crumbs and fry in deep fat.

PEA ROAST

Peas—1 can
Bread crumbs—¾ cup, level, dry
Sugar—1 tablespoon, level
Walnuts, English—¼ cup, level, finely chopped
Egg—1
Salt—¾ teaspoon, level
Pepper—few grains
Fat—2 tablespoons, liquid
Milk—¾ cup

Heat peas and force through a coarse strainer. Mix all ingredients thoroughly together. Turn into a bread pan and bake in a moderate oven thirty-five to forty minutes.

PEA TIMBALES

Peas—1 can
Fat—2 tablespoons, liquid
Flour, sifted—2 tablespoons, level
Salt—½ teaspoon, level
Onion, juice—to taste
Pepper—to taste
Sugar—½ teaspoon, level
Egg, white—1

Rub peas through a sieve and add enough milk to make a pint of pulp. Cook the fat and flour together and add to the pea pulp. Add seasoning and egg white beaten stiff. Put into greased ramekins or a greased mold, set in a pan of hot water and bake in a slow oven until firm. Cheese may be sprinkled over the top of the timbales if desired.

SHINGLE POTATOES

Pare potatoes and cut lengthwise in slices one-eighth inch thick. Place in shallow pan buttered, overlapping each other like shingles. Add one level tablespoon of butter and two of water. Bake until tender and well browned. Serve in dish with baked liver and bacon.

DIAMOND JUBILEE RECIPES

DELMONICO POTATOES

Cut one pint cooked potatoes into thin slices or dice. Place a layer in baking dish and grate cheese over it, salt and pepper, then another layer of potatoes, salt and pepper being careful of salt. Pour over it one-half pint of white sauce, grate more cheese, scatter a few bread or cracker crumbs and small pieces of butter. Bake in oven about one-half hour.

POTATOES AU GRATIN

The same as Delmonico potatoes lacking cheese. Cover potatoes that have been cut small with white sauce, put buttered bread crumbs on top and bake until golden brown.

SCALLOPED POTATOES WITH BACON

Slice raw potatoes, salt and pepper and slight sprinkling of flour. Pour milk until it shows up through potatoes. Cover top with strips of bacon.

POTATO ROSES

Two cups of hot mashed potatoes, three tablespoons of butter, one-half teaspoon of salt, yolks of three eggs; mix well; put in pastry bag and force out in desired shapes on buttered tins. Brown in the oven and use with lemon and parsley to garnish meat, fish, etc.

FRIED RICE

Onion—1 large, fried
Rice—½ cup, washed and fried
Tomatoes—1, large, or
Tomatoes—1 can, small

Fry onion, rice and tomatoes together for five minutes, cover with water and boil until dry and serve. Season with salt and pepper.

SPANISH RICE

Boil one-half cup of rice in three to four quarts of water, adding one tablespoon of salt to water; put rice in when water boils hard, let rice boil twenty minutes without stirring, drain in colander. Cut in quarter pound salt pork in small cubes and two tablespoons onions, fried until crisp but not brown, add one-half a can of tomatoes, let simmer, add rice, paprika and salt to taste, cook slowly for a short time.

RICE AND PIMIENTOES

Pimientoes—1 can, cut
Cheese, grated—1 cup
Milk—1½ cups
Rice, cooked—1 cup
Eggs—2, beaten
Salt and pepper—

Bake twenty minutes in moderate oven. MRS. JOHN H. WHEELER

DIAMOND JUBILEE RECIPES

STUFFED BAKED TOMATOES

Wash and wipe large, ripe tomatoes. Cut piece from stem end. With a spoon scoop out most of seeds, being careful not to break through the skin. Sprinkle tomatoes with salt and dash of pepper. Stuff with bread crumbs, seasoned with a little chopped onion, salt, little chopped pepper, and melted butter. Put small piece of butter on top of each tomato after it is stuffed. Bake with rather slow oven until tender.

TOMATOES AND MACARONI

Break macaroni into inch pieces. Cook until soft in boiling, salted water. Turn into colander and allow to drain. Put tomatoes into boiling water one minute, then remove and peel, cutting out all defective parts. Cook in stew pan until thoroughly tender. Season quite highly with butter, salt and pepper. Place layer of macaroni in baking dish, pour over half the tomatoes. Another layer of macaroni and rest of tomatoes. Scatter bread crumbs over top and small pieces of butter. Bake slowly in oven, until brown, about one-half hour.

STUFFED SUMMER SQUASH

Boil summer squash until tender; then cut off the top; scoop out the inside, mix with bread crumbs, grated cheese, and in proportion to size, a very little onion, salt and pepper. Fill the shell; put bits of butter over the final layer of crumbs and brown in the oven.

WALNUT CROQUETTES

Potatoes—6, medium size
Salt—2 teaspoons, level
Pepper, black—1/8 teaspoon, level
Fat—1 tablespoon, liquid
Milk—2 tablespoons
Baking powder—1/2 teaspoon, level
Walnuts—1 cup, level
Bread—2 slices, dry
Nutmeg—1/4 teaspoon, level
Eggs—2

Cook potatoes in boiling water. Mash, add salt, pepper, fat, milk and baking powder and beat four minutes. Put walnuts through food chopper. Soak bread in cold water and when soft press out all the water. Add nuts, bread, nutmeg and well-beaten eggs to mashed potatoes. Mix well. Shape in cones or patties. Roll in crumbs and bake for thirty minutes, or fry in deep fat until light brown.

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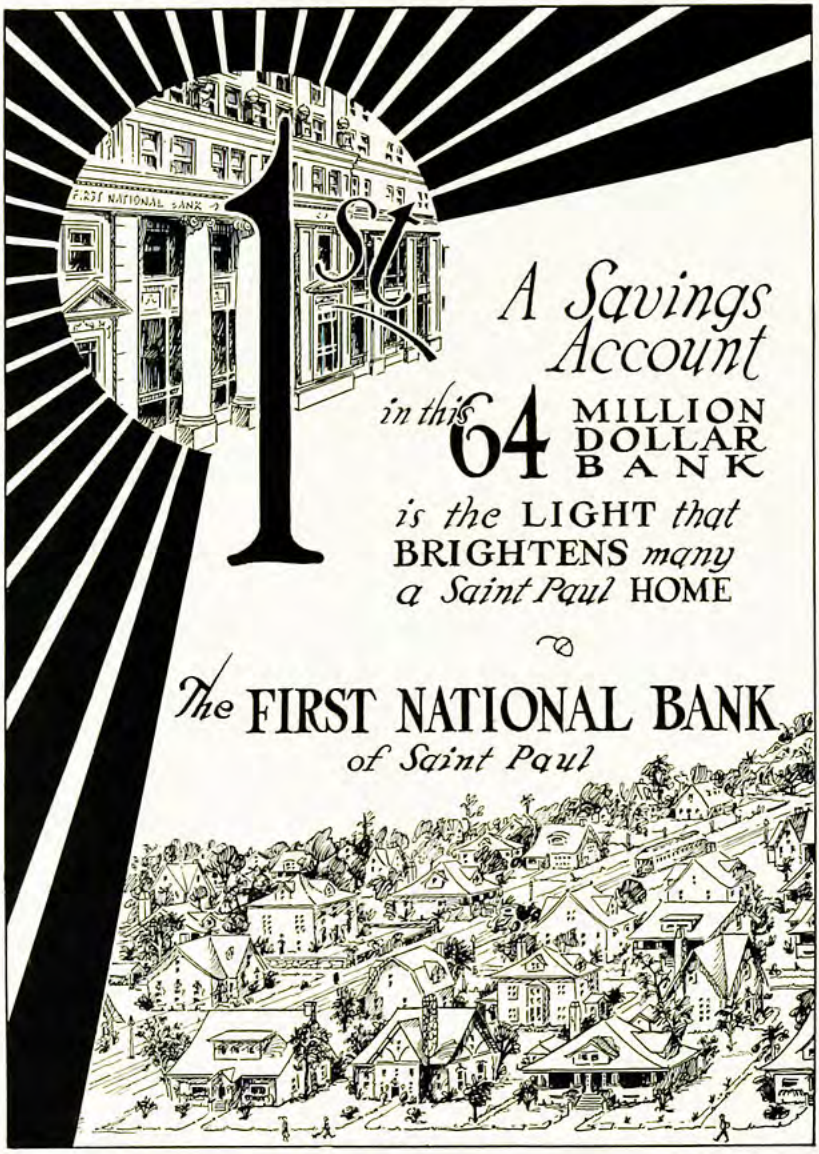
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